

RACHIELE/TUCCI FAMILY RECIPE

FAGIOLINI AL POMODORO

String Beans with Tomatoes

(Makes 4 Servings)

1 cup water	½ cup chopped and seeded ripe tomatoes or
1 pound string beans, ends trimmed	canned whole plum tomatoes, crushed
1 small zucchini, cut in quarters lengthwise	2 tablespoons olive oil
and chopped into 1/2-inch-wide chunks	Kosher salt and freshly ground black pepper
1 medium-size all-purpose potato, peeled	1 clove garlic, cut in half and quartered

Place the water in a medium-size pot set over medium-high heat. Add the string beans, zucchini, potato, and tomatoes. Stir in the olive oil and season with salt and pepper. Add the garlic, bring to a boil, then cover, reduce the heat to medium-low, and simmer until the vegetables are tender, about 25 minutes. Remove the vegetables to a serving dish with a slotted spoon. Spoon some of the sauce on top and serve immediately.