

Zeytinyagli Taze Fasulye (Green Beans in Olive Oil)

Turkish · Side Dish · Easy · 65 min total · Serves 4

Zeytinyagli taze fasulye is green beans braised slowly in olive oil with onion, garlic and grated tomato until silky. Served at room temperature, it is a classic Turkish olive-oil vegetable dish.

Ingredients

- 1 lb fresh green beans (trimmed and snapped into 2-inch pieces)
- 1 medium yellow onion (thinly sliced)
- 2 cloves garlic (thinly sliced)
- 2 medium ripe tomatoes (grated on the large holes of a box grater)
- 1 tbsp tomato paste (optional, for deeper colour)
- 0.25 cup extra-virgin olive oil (3 tbsp for cooking, 1 tbsp for finishing)
- 0.5 tsp sugar (optional, balances the acidity of the tomato)
- 0.5 cup hot water (plus a splash more if the pot dries out)
- 1 tsp fine sea salt (adjust to taste)
- 2 tbsp fresh dill (chopped, for garnish)

Method

1. Trim the bean ends, snap the beans into 2-inch pieces, and rinse them in cold water.
2. Heat 3 tablespoons of the olive oil in a wide, heavy pot over medium heat. Cook the onion for 6 to 8 minutes, stirring, until soft and translucent but not browned. Add the garlic and cook for 1 minute.
3. Stir in the tomato paste and grated tomatoes and cook for 5 minutes until the mixture is pulpy and reduced.
4. Add the beans, sugar, salt and hot water, and stir to coat them in the sauce. Bring to a gentle simmer.
5. Cover, reduce the heat to low, and cook for 35 to 45 minutes, stirring occasionally and adding a splash of water if the pot looks dry, until the beans are very tender and a film of oil shows on the surface.
6. Uncover and cook for 5 minutes more to thicken the sauce. Drizzle with the remaining tablespoon of olive oil.
7. Cool to room temperature, scatter with the dill, and serve. Zeytinyagli dishes are eaten cool rather than hot.