***Green Beans with Tomatoes and Olive Oil***These are traditional Greek green beans, also known as Fasolakia

24 ounces frozen whole green beans (frozen whole beans taste like fresh)

¼ cup extra virgin olive oil

1 large or 2 medium sweet onions, chopped

2 large cloves fresh garlic, crushed and finely chopped

2 cups trimmed and cubed fresh tomatoes (or 1 15-ounce can petite-diced tomatoes)

½ teaspoon salt (or no salt if using canned tomatoes)

⅜ teaspoon black pepper

½ cup water (more only as needed to simmer)

Microwave the green beans until done according to package directions.  In a large pot, sauté the onions in olive oil until they begin to caramelize.  Add the garlic and sauté a few minutes more. Add all the remaining ingredients, including the cooked green beans, stir well, cover and simmer about 30 minutes.  Stir occasionally and add a little water if needed, but most of the water should be boiled away by the end.  The long cooking time is necessary for the authenticity of the dish. The beans should be well cooked and soft.