



Eat and drink, but waste not by excess (Al-A'raf 31)  
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

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## Flat Beans With Olive Oil

Zeytinyağlı Yeşil Fasulye



2.2 pounds flat beans  
2 onions  
4 long green pepper  
4 big tomatoes  
2 cube sugars  
2 tsp salt  
1/2 cup of water  
3/4 cup of extra virgin olive oil

- # Wash the flat beans, cut both ends, string, and cut in to 2 or 3 pieces.
- # Chop the onions
- # Cut peppers in size of flat beans.
- # Put bean, onion and pepper in pressure cooker, add 2 tsp salt, and knead until bean's color changes.
- # Add tiny sliced tomatoes, olive oil, water and sugars, mix.
- # Cook 13 minutes in the boil mode of pressure cooker.
- # Cool down in cooker, serve warm or cold.

**Note:** Cooking in pressure cooker is advised for saving time.