

Fresh Green Beans

in the oven



People
of the
Cook

Instructions:

Ingredients:

- Fresh green beans (trimmed)
- Olive oil
- Garlic (minced)
- Salt



1. **Preheat the oven** to 400°F (200°C).
2. **Toss the green beans** with olive oil, minced garlic, and salt in a mixing bowl.
3. **Spread the green beans** on a baking sheet in a single layer.
4. **Roast for 15-20 minutes** until the beans are tender and slightly crispy.
5. **Serve** as a side dish.



Persian Rice

with cherries & pistachios

Ingredients:

- 2 cups Basmati Rice
- ½ cup Dried or Fresh Cherries (pitted)
- ¼ cup Pistachios (chopped)
- 2 tablespoons olive oil

Instructions:

1. **Rinse the rice:** Rinse the basmati rice in cold water several times until the water runs clear.
2. **Fry the rice:** Heat the olive oil in a large nonstick pan over medium heat. Add the rinsed rice and cook for 3-4 minutes, stirring frequently, until the rice becomes slightly translucent.
3. **Add cherries & pistachios:** Stir in the cherries and pistachios, frying them together with the rice for an additional 2-3 minutes.
4. **Add water & salt:** Add enough water to cover the rice by about 1 inch, and season with salt to taste. Bring the mixture to a boil.
5. **Cook the rice:** Once boiling, reduce the heat to low, cover, and simmer until the water is absorbed and the rice is fully cooked (about 15-20 minutes). Fluff & serve: Once the rice is done, fluff it gently with a fork and serve as a side dish.



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