

## RECIPES



### Mexican Style Green Beans

Quick and easy to prepare, these Mexican-style green beans are the perfect side dish!



**Total Time:**  
45 minutes



**Difficulty:**  
Easy



**Portions:**  
4

### Ingredients:

- 2 cups green beans
- 1 teaspoon baking soda
- 1/2 teaspoons salt
- 1/4 onions
- 5 tomatoes
- 1 clove garlic
- 2 morita chiles
- 2 guajillo chiles
- 1/4 cups chicken broth
- Pinches salt
- Pepper
- 1 teaspoon vegetable oil
- 1/2 onions, sliced
- 1/2 cups ear corn
- Queso fresco, crumbled, for garnish
- Parsley, leaves, for garnish

### Instructions:

1. In a pot with hot water, place green beans, baking soda, and salt. Cook, drain, and set aside.
2. On a griddle, roast onion, tomatoes, garlic, morita chiles, and guajillo chiles.
3. Transfer roasted ingredients to a blender. Add chicken broth, salt, and pepper. Blend until smooth.
4. In a skillet with hot oil, add onion and sauce and cook for 15 minutes. Add green beans and corn kernels and cook for 5 more minutes.
5. Serve Mexican-style green beans garnished with queso fresco and parsley.