



Italian Balsamic Green Beans

1/4 onion, chopped
1 tablespoon olive oil
1/2 pound green beans, trimmed and snapped into 1" pieces
1/4 cup chicken broth
salt and pepper
10 cherry tomatoes, cut in half
1 tablespoon caramel balsamic vinegar (or regular with a little brown sugar)
1/4 cup grated parmesan cheese

In a saute pan with a lid, cook onion in olive oil until tender. Add beans and chicken broth with a pinch of salt and pepper. Cover and cook for 3 minutes. Add cherry tomatoes and vinegar, uncover and cook on medium high to reduce vinegar to a syrupy consistency, stirring occasionally. When beans are tender and vinegar is reduced, adjust seasoning with salt and pepper. Pour into serving bowl and top with Parmesan cheese.

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