Slow Cooker Green Beans
Serves 16

Ingredients
- 2 tablespoons olive oil
- 1 red onion, diced
- 2 cloves garlic, minced
- 1 tablespoon freshly chopped basil
- 1 teaspoon black pepper
- 2 pounds fresh or frozen snap green beans, rinsed and strings removed
- 1 medium potato, peeled, diced
- 3 cups vegetable broth (or chicken broth), low-sodium
- Salt to taste

Instructions
1. In a medium skillet sauté onion and garlic on medium-low heat until tender, about 4 minutes. Add sautéed onions and garlic along with all other ingredients to the slow cooker. Recommend 5-7 quart slow cooker.
2. Cover and cook on low for 8 hours. Cooking time may vary depending on how tender you like your green beans. Southern style green beans are typically cooked until they are falling apart.

Nutritional Information
Serving Size: ½ Cup
Calories: 37, Carbohydrates: 6 gm, Dietary Fiber: 2 gm, Protein: 2 gm