



## Ingredients

- 2-3 tbsps. EVOO
- 1 onion, finely chopped
- 3-4 cloves of garlic
- 3 carrots, peeled & chopped
- 1 28 oz. can diced tomatoes
- 2 bags fresh or frozen green beans (We used fresh.)
- Dash of cinnamon
- Dash of turmeric
- ½ tsp. salt
- ½ 1 tsp. ground black pepper
- 1.5 tsp. dried oregano
- 2 tbsps. Fresh parsley
- Optional: Two potatoes, peeled
  & chopped

## Directions

- 1. Wash hands for 20 seconds using warm water and soap, making sure to wash your wrist, in between your fingers, and underneath your fingernails.
- 2. Make sure all fresh produce is washed. Cut onion, garlic, carrots, and potatoes.
- 3. Add everything into a pot, and cook over medium high heat for 45 minutes, or until all the vegetables are tender. Cook covered, while stirring occasionally.
- 4. Serve and Enjoy!

## Nutritional Information

- Serving Size = 1 cup
- Calories: 219
- Carbohydrates:36.8g
- Protein: 6.8g
- Fat: 14.1g