

Here is a recipe from Perplexity for green beans with onions, vinegar, and olive oil:

## Green Beans with Vinegar

### Ingredients:

- 1 lb fresh green beans, trimmed
- 1-2 cups water
- 3 tbsp olive oil, divided
- 1/2 cup white onion, finely diced
- 2 cloves garlic, finely minced
- 2-3 tbsp red wine vinegar or balsamic vinegar, to taste
- 1-1 1/4 tsp salt, to taste
- 1/4 tsp black pepper, to taste

### Instructions:

1. Cook the green beans: Pour enough water into a large skillet to cover the bottom by 1/4 inch. Bring to a boil over medium-high heat. Once boiling, reduce heat to medium-low and add the green beans. Cover and cook for 6-8 minutes until bright green and tender. Drain the green beans in a colander
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  - Sauté the onion and garlic: Add 1 tbsp olive oil and the diced onions to the dry skillet over medium heat. Sauté for 2-3 minutes. Add the garlic and sauté for 30 seconds more
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  - Add the green beans: Turn off the heat and add the drained green beans, 2-3 tbsp vinegar, remaining 2 tbsp olive oil, salt, and black pepper. Toss to combine and serve immediately
3. .

This simple recipe allows the fresh flavors of green beans, onions, garlic, and vinegar to shine. The vinegar adds a nice tangy note that complements the vegetables. Red wine vinegar or balsamic vinegar work well. You can adjust the amount of vinegar to taste preference. Serve this easy side dish alongside any main course.