

Peixinhos da horta

(little fishes from the vegetable garden)



Ingredients

- ✓ 1 kg green beans
- ✓ 2 cloves of garlic
- ✓ 6 eggs
- ✓ 70 g onions
- ✓ 200 g flour
- ✓ Salt to taste
- ✓ olive oil to taste

Directions:

1. Cut the beans into thin strips about 15cm long.
2. Boil the beans in salted water until half-cooked.
3. Make a batter with flour, a little water, the eggs (beaten well), chopped onion and chopped garlic.
4. When all the batter ingredients have been thoroughly mixed together, add the beans and stir until they are completely covered with batter.
5. Use a spoon to transfer the beans to a frying pan to be fried in olive oil.
6. Serve with a really fresh lettuce and tomato salad.

Enjoy!