

# Oregano Green Beans with Toasted Pine Nuts (Slow Cooker)

Wolfgang Hanau - West Palm Beach, FL  
TasteOfHome.com/simple - June/July 2019

**Servings: 8**

*2 pounds fresh thin French green beans, cut into two-inch pieces*  
*1/2 cup water*  
*2 tablespoons minced fresh oregano*  
*1/2 teaspoon onion powder*  
*1/2 teaspoon salt*  
*1/4 teaspoon celery salt*  
*1/4 teaspoon pepper*  
*1/2 cup pine nuts OR sliced almonds, toasted*

**Preparation Time: 15 minutes****Slow Cooker: 5 hours**

In a six-quart slow cooker, combine the green beans, water, oregano, onion powder, salt, celery salt and pepper.

Cook, covered, on LOW until the beans are tender, five to six hours.

Remove with a slotted spoon.

Top with the pine nuts.

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Per Serving (excluding unknown items): 1 Calories; trace Fat (18.8% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 183mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fat.