MIDDLE EASTERN · SIDE

Loubieh bi Zeit (Levantine Green Beans in Olive Oil)

لوبياء الزيت

35 min · Serves 4 · 187 kcal a serve · Video 3:30 in Arabic · Roya Kitchen

Vegan · Gluten-free ingredients · Nut-free

Scan for the video, full nutrition and more free recipes

A vegan side with 11 g net carbs and almost 5 g fibre a serve: green beans and tomatoes gently cooked in olive oil, rich in vitamin K and vitamin C.

Ingredients 10 · SERVES 4

- [ ] 1 lb **green beans**, chopped
- [ ] 1 **onion**, finely chopped
- [ ] ¼ cup **olive oil**
- [ ] 1 tbsp chopped **garlic**
- [ ] ¼ cup chopped **fresh coriander**
- [ ] 1 tsp **tomato paste**
- [ ] 1 cup chopped **tomatoes**
- [ ] 1 tbsp **lemon juice**
- [ ] **salt** to taste
- [ ] **black pepper** to taste

Amounts in US units, converted from the cook's and rounded — the video has the originals.

Contains: none of the common allergens in the listed ingredients. Check labels on stock, sauces and spice mixes.

Method TIMES = THE MOMENT IN THE VIDEO

1. Finely chop the onion, garlic and coriander, and cut the beans into short pieces. 0:58
2. Warm the olive oil in a pot over medium heat and cook the onion until soft and translucent. 1:14
3. Add the garlic and coriander, season with salt and pepper and stir for a minute until fragrant. 1:36
4. Stir in the tomato paste and let it cook into the oil for a few seconds. 2:20
5. Add the green beans and the chopped tomatoes and toss well. Cover and cook on low heat, stirring now and then, until the beans are tender and the tomatoes have melted into the oil. 2:45
6. Stir in the lemon juice, taste for salt and serve warm or at room temperature.

> **Tip** Serves about 4 as a side (our estimate). In Jordan, Lebanon and Syria it is eaten at room temperature with bread; add a can of chickpeas or serve with grilled meat for a full meal. Keeps 3 days in the fridge.

The method is a summary in our words, in English — the video (in Arabic) shows every step.

One serve gives you 1 OF 4 · ESTIMATE

ENERGY	PROTEIN	CARBOHYDRATE	FIBRE	FAT	SODIUM
187 kcal 780 kJ	**3.3** g 7% of a day	**15** g 11 g net · 7.1 g sugars 6% of a day	**4.7** g 17% of a day	**14** g 1.9 g saturated 18% of a day	**400** mg 17% of a day

Energy from net carbs 24% · protein 7% · fat 69% — low carb (under 26% of the energy from carbs)

High in (20%+ of a day) Vitamin K 58% · Vitamin C 30%

Source of (10–19%) Vitamin E 19% · Vitamin B6 17% · Folate 14% · Potassium 10% · Magnesium 10%

Recipe and video: Roya Kitchen (@royakitchen) on YouTube — youtube.com/watch?v=282IJnPWMFY, published 22 June 2022. All credit for the recipe goes to the cook; please watch and support their channel.

By Notbroken: the method summary, the unit conversions, the diet notes and the nutrition estimate — worked out from the ingredient list with USDA FoodData Central values; % of a day compares one serve with the US FDA daily values on food labels (2,000 kcal). Brands, portions and cooking change the real numbers.

General information about food, not medical or dietary advice. Free, no sign-up: notbroken.io/eat/loubieh-bi-zeit-green-beans-olive-oil