Dilled Green Beans and New Potatoes

 1/2 lb. small new potatoes, quartered

 1/2 lb. fresh green beans, trimmed, broken into 2″ pieces

 1/4 cup sour cream

 2 tbsp. chopped fresh dill weed

 1/8 tsp. salt

 Dash pepper

 1/2 tsp. olive oil

 1 clove garlic, minced

In medium saucepan, bring about 2 cups water to a boil. Add potatoes and green beans; return to a boil. Reduce heat; cover and simmer 9 to 11 minutes or until beans are crisp-tender. Meanwhile, in a small bowl, combine all remaining ingredients; blend well. Drain vegetables; rinse with cold water to cool slightly. Place in serving bowl. Add sour cream mixture, toss to coat. Serve immediately or refrigerate until serving time.