

Roasted Green Beans

Prep Time: 5 min

Cook Time: 15 min

Servings: 4-6

Roasted Green Beans are a delicious side dish and compliment to any meal. They are so versatile too! Try with Parmesan cheese, lemon juice, toasted almond slices, balsamic reduction or any of your favorite flavors. Enjoy as a snack or side dish. This recipe works great in an air-fryer too, set to 400°, reduce cook time to 10 minutes, tossing halfway through cooking.



Ingredients

- 1-2 pounds fresh green beans, washed and dried
- 2-3 Tbsp olive oil
- salt & pepper, to taste
- Parmesan cheese, grated (optional)

Steps

1. Preheat oven to 400°F.
2. Snap or cut the ends off the green beans.
3. Place green beans in a bowl; drizzle with olive oil (just enough to lightly coat the beans).
4. Season with salt & pepper and mix well.
5. Place beans on a baking sheet with space between beans.
6. Roast for 12-15 minutes, tossing halfway through. Beans should be tender yet slightly crisp.
7. Feeling cheesy? Sprinkle with Parmesan.