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## Roasted Green Beans

*This recipe keeps the snap in the beans*

This recipe comes from Cooking Light magazine. After trying, I have modified the recipe a bit for the next time. The beans were good but needed a little bit. My modifications are in italics.

Quantity	Ingredients	Preparation Notes
2 lbs	Fresh green beans - washed and tipped	• Preheat oven to 425 degrees
4 Tbsp	Extra Virgin Olive Oil	• Place a jelly roll pan in oven for 10 minutes
1 tsp	Sea Salt	• Place beans and other vegetables in a large bowl
1/2 tsp	freshly ground black pepper	• Drizzle with oil
1 sm	<i>diced red pepper</i>	• Sprinkle with spices
1/2 pt	<i>cherry tomatoes cut in half</i>	• Toss well to coat
		• Arrange bean mixture on heated baking sheet in a single layer.
1/2 tsp	<i>minced garlic</i>	• Bake at 425 degrees for 8 minutes
		• Serves 12