
Roasted Green Beans

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2 pounds green beans
1/4 cup olive oil
1 teaspoon Kosher salt
few grinds pepper

Trim the green beans.

In a bowl, toss the green beans with the olive oil, Kosher salt and pepper.

Spread the green beans on two preheated rimmed baking sheets.

Roast the beans at 425 degrees until crisp-tender, 20 to 25 minutes.

Side Dishes

Per Serving (excluding unknown items): 725 Calories; 55g Fat (63.3% calories from fat); 15g Protein; 57g Carbohydrate; 27g Dietary Fiber; 0mg Cholesterol; 1928mg Sodium. Exchanges: 11 Vegetable; 11 Fat.