

RECIPE

Roasted Green Beans with Almonds



Prep Time: 5 minutes

Cook Time: 15 minutes

Total Time: 20 minutes

Servings: 4

Calories: 365

Ingredients

- Fresh green beans - ends trimmed (1 lb / 16 oz)
- Extra virgin olive oil (2 tsp)
- Salt (¼ tsp)
- Black pepper (½ tsp)
- Almonds - shaved, sliced, or slivered (⅓ cup)

Preparation

1. **Preheat the oven to 425°**, and line a large-rimmed baking sheet with parchment paper.
2. Wash and trim the rough ends off the green beans. Pat them very dry.
3. **Place green beans on the baking sheet.** Drizzle the olive oil over the beans and sprinkle salt and almonds all over. Use your hands to toss until all of the beans are lightly coated in oil. Arrange the green beans across the pan in a single layer.
4. **Roast for 14-16 minutes**, undisturbed, until they are crisp-tender with some golden caramelized spots.

Tips