

# Oven-Roasted Parmesan Green Beans

This elegant side dish elevates basic green beans to a whole new level. This dish is great for entertaining because it looks and tastes like you spent a lot more time on it than you actually did.

Roasting the green beans assures they will be crisp tender and full of robust flavour. As an added bonus, the high-quality extra virgin olive oil and freshly grated Parmesan cheese greatly enhances the natural appeal of this classic side dish.

## Ingredients:

1 pound fresh green beans, washed, trimmed and patted dried  
3 T. olive oil  
3 cloves of garlic, peeled and finely minced  
salt and pepper, to taste  
1 T. high-quality extra virgin olive oil  
3 T. freshly grated Parmesan cheese

## Directions:

Preheat oven to 180 degrees C.

Line a rimmed baking pan with a sheet of parchment paper. In a medium bowl, toss the green beans, garlic and olive oil together until completely coated. Then, spread the coated green beans on the lined pan in a single layer without crowding.

Season with salt and pepper, then roast in the pre-heated oven for 15 minutes. Remove from oven once during this time to turn the beans so they cook evenly.

When finished roasting, remove from oven and place beans on serving tray. Before serving, drizzle with extra virgin olive

oil and sprinkle with grated Parmesan cheese.