Roasted Green Beans

Makes 6 antipasto (modest side-dish sized) servings

From The New Moosewood Cookbook by Mollie Katzen

Roasted Green Beans with Garlic & Pine Nuts

2 Tbs. olive oil

1 lb. fresh whole green beans, trimmed

1 c. thinly sliced onion

10 to 12 medium cloves garlic, peeled

salt and pepper

1 to 2 tbs. balsamic or red wine vinegar

1 c. lightly toasted pine nuts

1. Preheat oven to 400 degree F. Brush a large baking tray with 2 Tbs. olive oil.
2. Spread the green beans, onions and garlic cloves on the tray and sprinkle lightly with salt and pepper.
3. Bake for 20 minutes, intermittently stirring or shaking the tray. Taste a bean to see if it’s as tender as you like. If not, put it back in for another 5 or 10 minutes.
4. Remove from oven; transfer to a bowl. Drizzle with vinegar, and possible grind in some additional black pepper. Serve at any temperature, topped with lightly toasted pine nuts.