

Tangy Roasted Green Beans



Prep: 10 minutes

Cook: 15 minutes

Serves: 4

Ingredient Studio—Chefs Candy Argondizza & Marité Acosta

- 1 pound green beans
- 3 tablespoons vegetable oil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 3 tablespoons red wine vinegar

Optional

Try substituting soy sauce for the red wine vinegar for a different flavor. Substitute half of the green beans for yellow wax beans for a multi-colored dish.

1. Pre-heat oven to 400°.
2. Wash the green beans and drain. Using your fingers, pinch off the stem end of each bean. Place the beans in a bowl.
3. Add the oil and salt and pepper to the beans and mix well.
4. Spread the green beans onto a sheet pan in a single layer and sprinkle with 2 tablespoons of water.
5. Roast the beans for 12-15 minutes, until slightly golden and tender.
6. Sprinkle the vinegar over the green beans and serve.



Chef's Notes: This dish can be served hot or at room temperature.