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.