



## ROASTED GREEN BEANS

SUBMITTED BY: TAMARA KITTELSON-ALDRED

### **Ingredients:**

Fresh green beans from the garden

Grated Parmesan style cheese

Olive oil

Fresh ground pepper

### **Instructions:**

Remove the stem ends of the beans but otherwise leave them whole. Mix grated Parmesan and olive oil together with pepper - proportions according to your taste and the amount of beans you are roasting. The beans should be lightly coated. Pour all the beans with any extra oil/cheese/pepper mixture onto a pan. They can be a little piled up but not too much more than a single layer. Roast in a toaster oven (if its hot weather will heat up the kitchen less) or regular oven at 375 F. for ~20 minutes. Check them half way through the stir around if necessary. Delicious!