

Oven Roasted Italian Green Beans and Tomatoes

Brittany Allyn

Serves 4

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10 oz. Fresh Green Beans
(stems trimmed and cut on the bias)
½ pint (about 1 cup) Grape Tomatoes sliced in half
2 tsp Extra Virgin Olive Oil
½ tsp Italian Seasoning
¼ tsp Sea Salt
Freshly grated Parmigiano Reggiano



Preheat oven to 425 degrees. Prepare the green beans and place on a baking sheet. In a small bowl, combine olive oil, Italian seasoning and salt. Drizzle olive oil mixture over the top of the beans and toss with your hands to evenly coat the beans. Place in the oven and roast for 8 minutes – stirring half way through cooking time. After 8 minutes, add the tomatoes to the pan. Roast for 2 to 3 more minutes. Remove from the baking sheet to a serving dish and lightly grate Parmigiano Reggiano over the top.