

# Roasted Green Beans

serves 8

This is a quick, rich, and satisfying dish that goes with most any entrée. It is also delicious as an appetizer or a snack. Versatile and delicious!

**2 lbs. green beans**

**3 T. olive oil**

**2 tsp. tamari**

**1 T. balsamic vinegar**

**1/2 tsp. salt**

**1 tsp. granulated garlic**

Put a 2-quart pot of water on to boil with 4–6 cups of water. Preheat oven to 425°. Meanwhile, trim the stems off the beans. When the water boils, blanch (drop in the boiling water) for 1–2 minutes. Drain very well. Transfer them to a mixing bowl. Add the remaining ingredients and toss well to coat. Spread the beans out in a single layer on a baking sheet. Place in the hot oven and roast until just beginning to get slightly crispy and medium-brown, 12–18 minutes.