

Roasted Parmesan Green Beans

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Ingredients:

- 1 pound fresh green beans
- 2 Tbsp extra virgin olive oil
- ½ tsp salt
- ¼ tsp black pepper
- ½ tsp garlic powder
- 2 Tbsp parmesan cheese (or any cheese you like)

Directions:

Combine salt, pepper and garlic powder in a small bowl.

Put beans on a foil lined baking pan.

Drizzle oil over beans, sprinkle seasonings over and use hands to coat all of the beans well.

Spread them out on the pan in a single layer and as evenly as possible.

Bake in a preheated 375* oven for 15-20 minutes, depending on how soft you like them.

Sprinkle cheese on top.

Bake another 3-5 minutes more until cheese is melted.

Serve.