

Roasted Green Beans
From The Cook's Life
Serves 4

$\frac{3}{4}$ -1 pound green beans
1-2 teaspoons olive or canola oil
salt
Parmesan cheese

Preheat oven to 400 degrees. Wash the beans and snap off their stem ends. Spread the beans on a baking sheet large enough to hold them in a single layer. Drizzle them with the oil and stir to coat. Sprinkle with salt. Roast for 12-15 minutes, or until the beans are starting to lightly brown on the bottom. Stir the beans and return to the oven for another 3-5 minutes, until beans are tender and spotted all over with light and dark brown spots. The beans will shrink and shrivel quite a bit. Top with Parmesan cheese and serve hot. Leftovers reheat well in the microwave or a skillet.