



Disappearing Roasted Green Beans

Mix with sun-dried tomatoes and olives

1-pound green beans, stem ends removed

1 Tablespoon olive oil

Sea salt and ground black pepper

1 teaspoon extra virgin olive oil

1 Tablespoon lemon juice

1/2 cup drained oil-packed sun-dried tomatoes, rinse, pat dry, coarse chop

1/2 cup pitted kalamata olives, quartered lengthwise

2 teaspoons minced fresh oregano leaves
Salt and ground black pepper to taste
Garnish: Toasted pistachio nuts as desired

- Place the oven rack in the middle position; preheat oven to 450 degrees F. Line rimmed baking sheet with aluminum foil.
- Spread beans on baking sheet; drizzle with oil, toss with hands to coat; spread evenly; roast for 10 minutes.
- Remove baking sheet from oven. Redistribute beans, continue roasting until beans are dark golden brown in spots and start to shrivel; 10 to 12 minutes longer.
- Meanwhile, combine olive oil, lemon juice, sun-dried tomatoes, olives, and oregano. Season with salt and black pepper to taste.
- Transfer to serving dish, sprinkle the top with pistachio nuts as desired. Serves: 4

Recipe Inspired by: *Cook's Illustrated*, 2012.

About the Recipe: The first fresh green beans from the garden are tender and delicate. They require only light cooking, a splash of butter, and some salt and pepper. However, later in the year, they need a little more cooking help. When that happens, welcome some light roasting to reverse the aging process. Roasting creates browning and delicious flavor. Add some sun-dried tomatoes, olives, and nuts, which adds texture and added flavor. You will be surprised how quickly they disappear from your dinner table.