

Roasted Green Beans with Onions
from [Love Every Bite](http://loveeverybite.blogspot.com/)

1 Lb. fresh green beans – trimmed
1 to 1-1/2 cups slivered white onion
1 large garlic clove – minced
2 tsp extra virgin olive oil
½ tsp salt
lemon wedges for serving

1. Preheat oven to 500°.
2. Combine all the ingredients, except the lemon wedges, in a large bowl and toss to coat. Then arrange the mixture in a single layer on a rimmed baking sheet.
3. Bake for 10 minutes and toss. Bake for 3 more minutes or until the green beans are just tender.
4. Move the green bean-onion mixture to a serving dish and squeeze lemon juice (to taste) over the top.