

Roasted Green Beans With Pecorino (or Parmesan) and Pine Nuts-5 Stars

I loved these. I get so tired of eating veggies just because they're good for me, I want to eat them because they taste good. Unfortunately that usually means with butter or a cheese sauce for me. These were really good with just a few shavings of cheese. I used parmesan cheese.

½-1 lb of fresh green beans with the ends trimmed off

¼ cup of extra-virgin olive oil

¾ teaspoon of sugar

1 teaspoon of minced garlic (I use the stuff in the jar. You can add more if you like more garlic.

1 tsp grated lemon zest (grate the outside peel of the lemon) plus 1 tbsp of lemon juice

1 teaspoon of Dijon mustard

1 tbsp of chopped fresh oregano or basil (I used oregano)

¼ cup of shaved or shredded pecorino or parmesan cheese

2 tablespoons of pine nuts, toasted. I just put them in a dry skillet and heat at med-high until they are browned-you gotta watch them so they don't burn. The recipe is still good without them.

1. Adjust oven rack to lowest position and heat oven to 475 F. Toss green beans with 1 tbsp. of oil, sugar and ¼ teaspoon of salt and ½ teaspoon of pepper (I used less pepper). Transfer to rimmed baking sheet (cookie sheet) and spread into single layer.
2. Cover sheet tightly with aluminum foil and roast for 10 minutes. Remove foil and continue to roast until green beans are starting to brown. Make sure and stir them or flip them occasionally so the bottoms don't burn.
3. Meanwhile, combine garlic, lemon zest and remaining 3 tbsp of oil in medium bowl and microwave until bubbly-about 1 minute. Then, whisk in lemon juice, mustard, 1/8 tsp of salt and 1/8 tsp of pepper until combined.
4. Transfer green beans to bowl with dressing and add oregano or basil and toss to combine. Season with salt and pepper to taste (I didn't need anymore). Transfer to serving dish and sprinkle with cheese and pine nuts.