

Roasted Potatoes and Green Beans, Take 3

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adapted from [Cooking Club of America](#)

3 tbsp olive oil, divided
2 large russet potatoes (about 1 1/2 lb.), unpeeled, cut crosswise into 1/2-inch-thick slices
3/4 tsp coarse salt, divided
1/8 tsp pepper
8 oz. green beans
5 medium garlic cloves, unpeeled
2 tbsp chopped fresh parsley, optional

Heat oven to 400°F. Spread 2 tablespoons of the oil in large rimmed baking sheet. Arrange potatoes on baking sheet in single layer; turn to coat both sides with oil. Sprinkle with 1/2 teaspoon of the salt and pepper.

Bake 44 minutes or until potatoes are golden brown on bottom. Turn; move to one side of pan.

My garlic was completely overcooked, leaving very little in the way of actual garlic to squeeze from the skin. I added 5 new cloves with the green beans.

Add green beans and garlic to empty side of pan; sprinkle with remaining 1/4 teaspoon salt.

Bake 22 minutes or until potatoes are browned and beans are tender and light golden brown.

Squeeze garlic from skins into a small bowl. Toss mashed garlic and remaining 1 tablespoon oil with beans and potatoes. Sprinkle with parsley, if you have it.