

# Roasted Parmesan Green Beans

## Ingredients

- 12 ozs green beans, trimmed (make sure they are dry)
- 2 tps olive oil
- kosher salt + fresh cracked pepper to taste
- 1/4 tsp garlic powder
- 1 1/2 tbsps shredded parmesan

## Instructions

Preheat the oven to 425°F. Line a baking sheet with aluminum for easy clean-up.

Lay green beans out on the baking sheet and drizzle oil over them. Season with salt, pepper and garlic powder and toss to evenly coat.

Spread them out on the sheet so that they all lay flat and place on the lower third section of your oven.

Bake 10 minutes, shake the pan to turn; bake 5 additional minutes.

Remove from the oven and sprinkle with grated cheese.

## Notes

Recipe by Holly Hutchins Nichols.

## Summary

**Yield:** 4

**Source:** Holly

**Prep Time:** 15 minutes

**Category:** Vegetables

**Cuisine:** American

**Tags:** green beans