

Blistered Green Beans

From *Better Homes and Gardens* - Sheri Castle

1 lb fresh green beans, trimmed
2 Tbsp olive oil
½ cup fresh flat-leaf parsley, chopped
1 cove garlic, minced
½ cup roasted and salted pistachios, coarsely chopped
2 Tbsp thin shreds orange peel

- Preheat oven to 450F.
- Toss beans in a 15x10x1 inch baking pan with olive oil and season with salt and pepper.
- Spread beans in a single layer.
- Roast 15 minutes or until blistered and tender.
- Sprinkle hot beans with parsley and garlic.
- Top with pistachios and orange peel.
- Let stand 5 minutes.
- Serve warm or at room temperature.



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