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 clove 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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