

Roasted Green Beans with Onions and Walnuts

From – simplyrecipes.com

1 lb green beans, stem ends snapped off
½ medium onion, cut into 1/2” thick wedges
1 Tbsp olive oil
salt & pepper
1 Tbsp balsamic vinegar
1 tsp honey
1 tsp minced fresh thyme
2 medium thin-sliced garlic cloves
1/3 cup roasted chopped walnuts

- Place rack in middle position, preheat oven to 450 degrees.
- Line a rimmed baking sheet with aluminum foil.
- Spread the beans and onions on the baking sheet.
- Drizzle the beans with olive oil and use your hands to coat the beans evenly.
- Sprinkle the beans with ½ tsp of salt, toss to coat, and distribute in an even layer.
- Roast for 10 minutes.
- While roasting the beans, combine the balsamic vinegar, honey, thyme and garlic slices in a small bowl.
- After the beans and onions have roasted for 10 minutes, remove from oven.
- Drizzle the vinegar honey mixture over the beans and onions; use tongs to coat evenly.
- Put back in the oven and continue to roast until onions and beans are dark golden brown in spots and beans have started to shrivel, about 12 to 15 minutes longer.
- Season to taste with salt and pepper.
- Transfer to serving dish, sprinkle with toasted chopped walnuts and serve.



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