

ROASTED MUSHROOMS AND GREEN BEANS

INGREDIENTS :

8 oz. mushrooms, sliced in 1/2 inch slices
1 lb. fresh green beans, preferably thin French style beans
1 1/2 tsp olive oil
1 tbsp balsamic vinaigrette
salt and fresh ground black pepper, to taste
2 tbsp finely grated parmesan cheese

DIRECTIONS:

- 1. Preheat oven to 450F.*
- 2. Wash mushrooms and let drain. Cut mushrooms into slices 1/2 inch thick.*
- 3. Put beans and mushrooms into a Ziploc bag.*
- 4. Whisk together olive oil and balsamic dressing and pour over, then squeeze bag or stir so all the beans and mushrooms are lightly coated with the mixture.*
- 5. Arrange on large cookie sheet, spreading them out well so beans and mushrooms are not crowded.*
- 6. Roast 20-30 minutes, starting to check for doneness after 20 minutes. Cook until beans are tender-crisp, mushrooms are cooked, and all liquid on the pan from mushrooms has evaporated.*
- 7. Season beans to taste with salt and fresh ground pepper, then sprinkle with finely grated Parmesan.*