

## Roasted Green Beans with Lemon, Pine Nuts & Parmesan



### Ingredients:

- 1 lbs. fresh green beans, rinsed well, ends trimmed
- 1 small head garlic
- 1/4 cup + 1 Tbsp extra-virgin olive oil, divided
- 1 Tbsp finely grated lemon zest, or to taste, divided
- 1 Tbsp freshly squeezed lemon juice or to taste
- salt to taste
- ground black pepper to taste
- 1/3 cup pine nuts
- 1/4 cup coarsely grated parmesan cheese
- chopped purple basil to taste (optional)
- chopped cilantro to taste (optional)

**Method:** Preheat oven to 450°F. Put beans in large mixing bowl. Peel garlic and quarter each clove lengthwise. Add garlic to green beans. Toss together with 1/4 cup of olive oil, 1 Tablespoon lemon zest, salt and pepper. Spread beans on a rimmed baking sheet and roast on the middle rack of the oven for 10 minutes. Give the beans a stir. Continue roasting until the beans and garlic pieces are lightly browned and tender throughout, 10 to 15 minutes longer. Meanwhile, toast the pine nuts in a small pan. Heat the pan and toast them dry over low heat, stirring constantly until they begin to brown lightly and give off that toasted nut scent. Transfer the beans to a small serving platter or shallow bowl; add lemon juice and the remaining 1 Tablespoon olive oil. Toss gently to coat and season to taste with additional salt and pepper. Sprinkle on the toasted pine nuts, lemon zest to taste, the Parmesan, and the chopped herbs. Serve hot or at room temperature.