Garlic Parmesan String Beans

Serving Size: 2

Ingredients:

3 Cups String Beans
3 Tbsp Olive Oil
2 Tbsp Minced Garlic
1/2 Cup Breadcrumbs
1/4 Cup Grated Parmesan Cheese
2 Tbsp Parsley
Salt and Black Pepper to Taste

Optional: Try with sugar snap peas!

Instructions:

1. Preheat oven to 400°F.
2. Wash string beans remove ends. Cut in half.
3. Toss in a medium sized bowl with olive oil and garlic to coat evenly.
4. In another bowl, mix breadcrumbs, parmesan cheese, parsley, salt and black pepper.
5. Combine breadcrumb mixture with beans.
6. Place in a single layer on a greased cooking tray.
7. Roast for 15-20 minutes. Toss half way. Cook until lightly golden.
8. Enjoy!