



[Oven Roasted Parmesan Green Beans Recipe](#)
Recipe found on [AnnsEntitledLife.com](#)

Ingredients:

- 1 pound fresh green beans
- 1/4 cup Olive Oil
- 1/4 – 1/3 cup Parmesan Cheese, grated fine
- salt and pepper to taste

Directions:

- Preheat oven to 400°
- Wash your fresh bean thoroughly.
- Snap off the ends (or cut them).
- Place your green beans in a large bowl.
- Pour in your olive oil
- Stir to coat the green beans completely.
- Add your Parmesan cheese.
- Coat the beans with the Parmesan cheese.
- Spray 2 jelly roll trays with non-stick spray.
- Place your green beans on the tray, keeping space between the beans.
- Roast the green beans in your oven at 400° for 20 minutes until your beans are brown; turn (or at least stir) your green beans at the 10 minute mark to facilitate even browning.
- Serve hot!