

## Roasted Green Beans with Lemon Dressing



### Ingredients:

- 1 pound green beans, trimmed, washed, and dried
- 1 large lemon, sliced
- 1 tablespoon garlic, chopped
- 6-8 garlic cloves, unpeeled
- 1 tablespoon olive oil
- 1/2 tablespoon oregano, dried, or 1 tablespoon fresh, chopped

### Directions:

1. Preheat oven to 400 F.
2. In a large bowl, place green beans, chopped garlic, oregano, and olive oil. Toss until all beans are coated with oil.
3. Place the beans onto a baking sheet.
4. Spread the unpeeled garlic cloves and lemon slices throughout the sheet of beans.
5. Cook the beans for 15 minutes. Use a spatula to turn the beans, garlic, and lemon slices.
6. Roast for 15-20 minutes more, until green beans are tender. Let rest for 2-3 minutes.
7. Stir just before serving, to evenly distribute lemon juice.

Makes 4-6 servings.



**Tarrant County Public Health**  
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