

## Blistered Green Beans

### INGREDIENTS:

- 1 lb. fresh green beans, trimmed
- 2 T olive oil
- ½ cup fresh flat-leaf parsley, chopped
- 1 large clove garlic, minced
- ½ cup roasted and salted pistachios, coarsely chopped
- 2 T thin shreds orange peel

### PROCESS:

- Preheat oven to 450° F. Toss beans in a 15 x 10 x 1-inch baking pan with olive oil. Season with salt and pepper. Spread beans in a single layer. Roast 15 minutes or until blistered and tender.
- Sprinkle hot beans with parsley and garlic. Top with pistachios and orange peel. Let stand 5 minutes. Serve warm or at room temperature.

ENJOY!