

# Roasted Garlic Potatoes and Green Beans

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## Ingredient list:

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- 1 bag fresh green beans, washed and trimmed (stringless if possible)
- 1 bag baby potatoes, washed and halved
- 1/4 cup olive oil
- 6 large cloves of garlic finely chopped or minced
- 1 teaspoon salt and 1 teaspoon fresh cracked black pepper, or to taste
- 1 tablespoon Italian seasoning
- Fresh chopped parsley, for garnish

## Directions:

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1. To make the roasted garlic potatoes and green beans: Preheat your oven to 400°F (200°C).
2. In a large pot, boil halved baby potatoes for 8 minutes. At 6 minutes, throw the fresh green beans in boiling water with the potatoes for the last 2 minutes. Drain potatoes and green beans and transfer to a large bowl.
3. Add olive oil, minced garlic, salt, black pepper, and Italian seasoning and toss to combine with green beans and potatoes.
4. Spread the prepared green beans and baby potatoes on a baking sheet in one single layer and roast for 20-25 minutes, stirring halfway through. Remove roasted garlic potatoes and green beans from the oven, transfer to a serving plate and serve immediately, garnished with fresh chopped parsley. Enjoy!