

Oven Roasted Green Beans with garlic

- ~ 1 lb. fresh green beans
- ~ 1 large onion
- ~ 4 cloves fresh garlic
- ~ 1 Tbsp. olive oil
- ~ salt & pepper to taste
- ~ 1 Tbsp. balsamic vinegar

Preheat oven to 400° F. Spray a 13 x 9 inch baking pan, rinse and trim green beans. Place in the pan. Peel the onion and cut into slices about 1/4 inch wide, scatter over the beans. Cut the garlic and scatter them over the onions. Drizzle oil over veggies. Add salt and pepper. Bake uncovered for about 30 minutes; opening the oven every 10 minutes to stir. Transfer to other dish and drizzle vinegar over the beans.

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