

Roasted Potatoes & Haricot Verts

serves 8-10

Ingredients

- 3 pounds red potatoes, quartered
- 2 tablespoons olive oil
- 1 tablespoon rosemary
- 1 pound haricots verts {French green beans}, trimmed
- 1 tablespoon unsalted butter
- 1 teaspoon minced garlic
- coarse salt and pepper

Instructions

1. preheat oven to 425° F
2. Line a rimmed baking sheet with parchment paper.
3. Spread potatoes on a baking sheet, then drizzle with olive oil, add rosemary and salt. Toss together then spread out potatoes in a single layer.
4. Roast 1 hour until potatoes are crispy/golden brown and tender inside.

{10-15 minutes before the potatoes are done}

5. Bring a pot filled with enough water to cover the beans to a boil over high heat. Add 1 teaspoon of salt and green beans and cook for 3-4 minutes, until the beans are crisp-tender. Drain and transfer to a bowl and set aside.
6. In the same pot, melt the butter over medium/low heat. Add garlic and stir for 30-40 seconds.
7. Add cooked beans, salt and pepper and toss. Turn heat off.
8. When the potatoes are done baking, take the pan out of the oven and loosen potatoes off the baking sheet. They will be brown and crispy on the underside.
9. Add haricots verts to the potatoes and toss gently. Transfer to a bowl and serve

