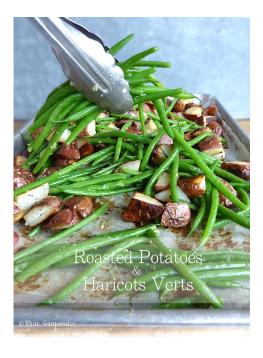
Roasted Potatoes & Haricot Verts

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