



Balsamic Honey Roasted Green Beans

Camine Pappas / Serves 4 / June 2020

This recipe is easy to double or triple. It is served here with honey Sriracha bourbon BBQ sauce and creamed spinach.

INGREDIENTS:

4 C washed and prepped green beans
2-3 T light oil
1/3 red onion cut in large slices
2 T good balsamic vinegar
2 honey
1 t sea salt, ½ t black pepper (or to taste)

METHOD:

Preheat oven to 400 degrees F. Toss all ingredients in a large bowl to cover beans evenly. Arrange in a small to medium sized glass baking dish lined with parchment paper. Roast, turning once or twice during cook time with tongs, for about 20 minutes. (This brings them to al dente. If you like your beans softer cook at 375 degrees F for 30 minutes.)

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