



Sustainable Solano
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

Roasted Green Beans with Gremolata

1 lb. green beans, trimmed
1 T. olive oil
A couple pinches of sugar
Salt and pepper, to taste

Gremolata:

2 T. minced fresh parsley
1 t. grated lemon zest
1 garlic clove, minced/mashed
Salt & pepper, to taste

For beans: Heat oven to 475 degrees. Combine beans, olive oil, pinches of sugar, ½ t. salt and pepper to taste in a large bowl and toss to coat beans. Spread beans out onto a sheet pan and tightly cover with foil. Roast for 8-10 minutes. Remove foil and roast another 8-10 minutes, or until spotty brown and fork tender, stirring halfway through.

Meanwhile, combine the parsley, lemon zest and garlic in a small bowl, and season with salt and pepper. Transfer beans to a serving platter, sprinkle with gremolata and serve.

Serves 4.

More Gremolata Variations!

- Try adding 3-4 Tablespoons of nuts: (minced pistachios, or pine nuts) to the gremolata mixture above.
- For more crunch, add panko bread crumbs, toasted in a little olive oil in a skillet.
- Orange-Mint Gremolata (also good on asparagus!): 2 T. minced mint, 2 T. minced parsley, 2 t. grated orange zest, 1 minced garlic clove, pinch of cayenne pepper.
- Cilantro-Lime Gremolata: 4 T. minced cilantro, 2 t. lime zest, 1 minced garlic clove.

Recipe from *Cooks Illustrated*.

Buy local! Get produce for this recipe from small Solano County farms.
Visit <http://sustainablesolano.org/local-food/> for resources and information.