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## *Lemon Roasted Green Beans*

Serves 4

### *Ingredients:*

Nonstick vegetable oil spray  
1 lb. green beans, trimmed  
½ onion, peeled, cut into 4 wedges  
3 large fresh marjoram sprigs  
1 TBSP extra-virgin olive oil  
coarse kosher salt  
½ TBSP fresh lemon juice  
½ tsp (packed) finely grated lemon zest

### *Preparation:*

1. Position oven rack in middle of oven and preheat to 450°. Spray a large rimmed baking sheet with nonstick spray. Combine green beans, onion wedges, and marjoram in large bowl. Drizzle with oil, then sprinkle with coarse kosher salt and pepper. Toss; spread evenly on the prepared baking sheet.
2. Roast about 25 minutes, until green beans are tender and beginning to brown in spots.
3. Transfer to a serving bowl. Add lemon juice, grated lemon peel, and toss to coat. Season with salt and pepper.



*Food Fairy Note:*

Adapted from: *Lemon-Roasted Green Beans With Marcona Almonds*, by Molly Stevens, *Bon Appetit*, November 2007

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