

# Broiled Green Beans

Serves 3



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



## Ingredients

- 3 cups thin green beans, trimmed
- 2 tablespoons olive oil
- salt to taste
- ½ teaspoon garlic powder, optional

## Directions

1. Place oven rack in the top third of oven. Set oven to broil.
2. Toss green beans with olive oil, salt, and optional garlic powder. Spread an even layer of green beans on a baking sheet, using two pans if necessary to avoid crowding the pan.
3. Broil until light golden brown, tossing once or twice, about 5 minutes for haricot vert or very thin green beans, or 10-15 minutes for regular green beans.
4. Serve as a side dish or as a “fry” with dipping sauce.

## Notes

For best results, use thin green beans. Haricot vert are thin, tender French green beans that work very well in this recipe.

Frozen green beans can be used, too. Follow the same steps, but cook longer, until light golden brown. Yes, you can cook the green beans straight from the freezer!

Recipe from [7-Minute Veggies cooking class, Fall 2017](#)