



*Simple,
Seasonal,
Sustainable*

Recipe of the Week

Orange-Infused Roasted Green Beans & Red Peppers

Ingredients

- 1 pound green beans, trimmed
- 1 red bell pepper, thinly sliced
- 1 tablespoon extra-virgin olive oil
- Zest of 1 orange
- 1/2 teaspoon salt
- 1/4-1/2 teaspoon crushed red pepper

Directions

1. Preheat oven to 450°F.
2. Toss green beans, bell pepper and oil in a large bowl. Add orange zest, salt and crushed red pepper to taste; toss to combine.
3. Spread on a large baking sheet. Roast the vegetables, turning once halfway through cooking, until tender and slightly wilted, about 15 minutes.

Serves 4

80 calories, 4 g fat, 1 g saturated fat, 11 g carbohydrate, 5 g fiber, 2 g protein, 300 mg sodium

Source: Million Hearts

