

## Sesame Green Beans

1 lb	green beans
2 tsp	extra virgin olive oil
2 tsp	sesame seeds (toasted if desired)
1 tsp	toasted sesame oil
	pepper to taste

1. Preheat oven to 475 F.
2. Trim the ends of green beans.
3. Toss with olive oil.
4. Spread in an even layer on a rimmed baking sheet. Line sheet with parchment paper for easy clean-up.
5. Roast, turning once halfway through cooking until tender and beginning to brown, about 10 minutes.
6. Toss with sesame seeds, sesame oil and season with black pepper.
7. Season with pepper

Recipe from: Eating Well Cookbook

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