



RECIPE Of the Week!

ROASTED GREEN BEANS w/ DILL VINAIGRETTE

2 pound fresh green beans, trimmed

1 TBSP olive oil

1/2 tsp. coarse salt

Dressing:

1 TBSP olive oil

2 TBSP red wine vinegar

1 1/2 tsp Dijon mustard

1 tsp white sugar

1/2 tsp dried dill

1/2 tsp coarse ground black pepper

Preheat oven to 450. Combine the green beans in a large bowl with 1 TBSP olive oil and the coarse salt; toss to coat the beans.

Roast the beans in preheated oven until cooked through, about 20 minutes.

Whisk dressing ingredients together in a bowl. Drizzle over beans and serve.