

Cheesy Garlic Green Beans

Ingredients

1 pound (500 g) green beans, ends trimmed

1/4 cup olive oil

2 tablespoons fresh parmesan cheese shredded

1 tablespoon minced garlic (or 4 cloves garlic, minced)

3/4 teaspoon Kosher salt

1/4 teaspoon fresh cracked black pepper

1 1/4 cup mozzarella cheese shredded

Instructions

Preheat oven to 425°F (220°C). Lightly grease a baking sheet with nonstick cooking oil spray.

Arrange green beans on baking sheet in a single layer. Set aside.

In a small bowl mix together olive oil, parmesan, garlic, salt and pepper. Drizzle the oil mixture over the green beans and toss to evenly coat.

Bake for 20 minutes until vibrant and tender-crisp.

Remove from oven and top with the mozzarella cheese. Return to oven and broil (or grill) until the cheese melts and becomes golden (about 4-5 minutes).

Season with salt and pepper, if desired. Serve immediately.