

See Jane Cook

ROASTED GREEN BEANS WITH LEMON, PINE NUTS AND PARMIGIANO

- **1 1/4 lbs. fresh green beans, rinsed well, stem ends trimmed**
- **1 small head garlic**
- **1/4 cup plus 2 tbsp. olive oil**
- **1 1/2 tbsp. finely grated lemon zest from 1 to 2 lemons**
- **1 tsp. kosher salt**
- **1/2 tsp. fresh-grated cracked black pepper**
- **1/3 cup pine nuts (about 1 1/2 oz.), toasted**
- **1/4 cup coarsely grated Parmigiano Reggiano cheese**
- **1 tbsp. chopped fresh flat-leaf parsley**

Position oven racks in the top and bottom thirds of the oven. Heat to 450 degrees.

Place the beans in a large mixing bowl. Peel the garlic, quarter each clove lengthwise and add them to the green beans. Toss the beans and garlic with 1/4 cup olive oil, 1 tablespoon lemon zest, salt and pepper.

Spread the beans on a rimmed baking sheet and roast in the top third of the oven for 10 minutes. Stir the beans and garlic with spatula for more even cooking and coloring. Continue roasting until the beans and garlic pieces are lightly browned and tender throughout, 10 to 15 minutes longer. Transfer the beans to a small serving platter or shallow bowl and dress with lemon juice and remaining olive oil. Toss gently to coat. Sprinkle on pine nuts, remaining zest, Parmigiano and parsley. Serves 4 to 6.

From Ris Lacoste, *Fine Cooking* magazine