

Parmesan Roasted Vegetables



Ingredients:

- 1 1/2 pounds green beans, ends trimmed
- 1 medium red onion, sliced into rings
- 8 ounces white mushrooms, sliced
- Canola or olive oil
- Salt and pepper
- 1 cup plain breadcrumbs
- 1/2 teaspoon oregano
- 1/2 cup Parmesan cheese, grated

Directions:

*Preheat oven to 425 F.

1. Arrange green beans, onions, and mushrooms in a single layer on two baking sheets.
2. Toss vegetables with oil and season with salt and pepper to taste.
3. Roast until tender and brown, about 30 minutes.
4. In a medium skillet over medium heat, heat the remaining 2 tablespoons oil.
5. Add breadcrumbs and oregano. Cook 3 minutes or until golden brown.
6. Remove from heat and add cheese.
7. Top roasted vegetables with parmesan breadcrumb mixture.

Makes 6 servings.



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