

GREEN BEANS WITH ROASTED TOMATOES

(from the Bewitching Kitchen)

for the green beans:

a bunch of pencil-thin green beans (amount enough for two)

1 Tbs olive oil

pinch of red pepper flakes

1/2 tsp orange zest

salt and pepper to taste

for the tomatoes

1 cup of grape tomatoes, cut in half

drizzle of olive oil

drizzle of balsamic vinegar

salt and pepper to taste

Start by roasting the tomatoes. Spread them in a single layer on a small baking sheet lined with foil or parchment paper for easy clean up. Drizzle some olive oil and balsamic vinegar, shake them around, and season with salt and pepper. Place in a 400 F oven until they get soft and start to brown around the edges, 20 to 25 minutes. Reserve, keeping warm.

Heat the olive oil in a non-stick skillet, add the red pepper flakes and the orange zest. Keep in a gentle heat for a couple of minutes, until the mixture starts to get fragrant. Increase the heat, add the green beans, and let them cook for a few minutes undisturbed, so that they get a little color where they make contact with the pan. Stir them around to coat the beans with the flavored oil, and saute for a little while longer, until the beans are cooked through, but still *al dente*. Season with salt and pepper, add the roasted tomatoes on top, and mix gently. Adjust seasoning, and serve right away.