



Green Beans Caesar

Ingredients:

- 1½ lb. fresh green beans, cut into 1 inch pieces
- 1 T. vegetable oil
- 1 T. vinegar
- 1 T. instant minced onion
- ¼ t. salt
- 1 clove garlic, crushed
- 1/8 t. pepper
- 2 T. dry bread crumbs
- 2 T. grated Parmesan cheese
- 1 T. margarine or butter, melted
- Paprika (to taste on top)

Method:

Cook beans. Toss beans, oil, vinegar, onion, salt, garlic and pepper. Pour into ungreased 1-quart casserole dish. Mix bread crumbs, cheese and margarine, sprinkle over beans. Sprinkle with paprika.

Bake 350° uncovered until heated through, 15 to 20 minutes. Serves 4 to 6

From Carpinito Brothers Farm, Kent, WA