



AITKIN FARMERS' MARKET

Seasonal Recipes

Crispy Parmesan Green Beans



FEATURING FROM MARKET

WITH GREEN BEANS



SERVINGS



PREP TIME



TOTAL TIME

INGREDIENTS

- 1.5 to 2 lbs. green beans; trimmed and dry
- 3 Tbsp. olive oil
- 1 tsp. garlic powder
- 1 tsp. salt
- 1/2 tsp. pepper
- 1/2 tsp. dried thyme
- 1/2 cup panko breadcrumbs
- 4 Tbsp. grated Parmesan cheese

DIRECTIONS

1. Preheat the oven to 425 degrees Fahrenheit.
2. In a bowl, toss the green beans on a large baking sheet and season them with garlic, powder, salt, pepper, and thyme.
3. Then, sprinkle with panko and parmesan on top.
4. Bake the beans for 20 to 25 minutes or until the green beans are tender.

