

Roasted Potatoes and Green Beans with Mustard Drizzle

Swick

Makes 1 pans | Active Time: 15 minutes | Total Time: 45 minutes

Step 1: Making the Dish

- 1/2 pound fingerling potatoes, halved
- 3 garlic cloves, sliced
- 3 tablespoons chopped fresh parsley or other herbs
- 2 to 3 tablespoons extra-virgin olive oil
- 1/2 cup cooked chickpeas (or canned, drained and rinsed), patted dry with a paper towel
- 1/2 pound green beans, washed, trimmed, and dried
- FOR THE DRESSING:
 - 1 tablespoon Dijon mustard
 - 1 1/2 tablespoons extra-virgin olive oil
 - 1 tablespoon white wine vinegar
 - 2 teaspoons honey
 - Salt and pepper (optional)

Heat oven to 425 degrees.

In a large mixing bowl, toss potatoes with garlic, herbs, and half of olive oil.

Place in a single layer in a roasting pan and roast for 25 minutes, stirring once or twice.

When potatoes are tender and starting to brown, add the chickpeas and green beans and roast for another 10 minutes.

While that roasts, in a small bowl whisk together mustard, olive oil, vinegar, and honey to form an emulsified dressing.

Season the dressing with salt and pepper to taste.

Transfer the roasted vegetables and beans to a platter and drizzle with dressing.

Serve warm.