



# CHARRED BROCCOLI AND GREEN BEANS

## Charred Broccoli and Green Beans

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Turn up the heat on your veggies with this recipe for Charred Broccoli and Green Beans—it's truly unbe-leaf-able! Toss these green goodies with olive oil, garlic, and a sprinkle of your favorite spices, then give them a quick sear for a smoky, crispy finish that's floret-ting with flavor. Perfect as a side dish or a main event, this recipe will bean-stantly become a favorite!

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### Ingredients

1 pound fresh green beans  
1 pound broccoli florets  
1 teaspoon ground cumin  
½ teaspoon kosher salt  
Ground black pepper or red pepper flakes to taste, only if you like things spicy  
¼ to ½ cup minced fresh cilantro or parsley, optional for garnish

### Directions

1. Preheat oven to 400°. On a large sheet pan (or two standard-size pans), arrange green beans and broccoli in a single layer. Mist tops liberally with olive oil spray and sprinkle with ground cumin and salt.
2. Roast in oven for about 25 to 35 minutes until veggies become nicely charred.
3. Season with extra cumin, salt and pepper to taste and garnish with optional chopped cilantro or parsley.



*Photo Credit: Joy Bauer*

*(Joy Bauer et al. Charred Broccoli and Green Beans)*