

# Green Beans with Blue Cheese and Walnuts

*Source: saltmoore.com*

## Ingredients

2lbs green beans, washed and trimmed  
4 cloves garlic, peeled and halved  
2 shallots, finely sliced  
1 tablespoon olive oil  
pinch of salt and pepper  
1/2 cup walnut halves  
1/2 cup crumbled blue cheese  
1 tablespoon white wine vinegar

## Directions

1. Preheat the oven to 400 degrees
2. Toss the green beans, garlic, shallots, and olive oil in a large bowl and spread evenly on a large cookie sheet. Season with salt and pepper and bake 20-30 minutes or until tender with a slight bite.
3. Remove the beans and scoop them into a bowl. Toss the walnuts onto the same cookie sheet and bake 20 minutes, or until fragrant and toasted.
4. Toss the green beans with the vinegar and blue cheese and walnuts. Serve warm or room temperature.