

Roasted Green Beans and Spinach in Almond Butter Vinaigrette

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Servings: 8

Preparation Time: 20 minutes

Roast Time: 20 minutes

1 1/2 pounds fresh green beans, trimmed
4 tablespoons olive oil, divided
1/2 teaspoon salt, divided
3 tablespoons water, divided
3 tablespoons white wine vinegar
1 1/2 teaspoons Dijon mustard
1/2 teaspoon sugar
1/2 teaspoon coarsely ground black pepper
2 tablespoons almond butter
2 cups baby spinach leaves
1/3 cup slivered almonds

Preheat oven to 450 degrees.

In a large roasting pan, toss together the green beans, 1 tablespoon of olive oil and 1/4 teaspoon of salt. Drizzle 2 tablespoons of the water over the beans.

Roast, uncovered, for 20 to 25 minutes or until the beans are tender, stirring once or twice.

Meanwhile, for the vinaigrette, in a small bowl whisk together the vinegar, mustard, sugar, pepper and the remaining 1/4 teaspoon of salt.

Whisk in the remaining 3 teaspoons of olive oil, the almond butter and the remaining 1 teaspoon of water.

Serve the warm beans atop the spinach.

Drizzle with the almond butter and sprinkle with almonds.

Per Serving (excluding unknown items): 122 Calories; 12g Fat (86.1% calories from fat); 2g Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 146mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 1/2 Fat; 0 Other Carbohydrates.