



*How the heck do I cook*

## ROASTED POTATOES & GREEN BEANS

**Baxter**  
COMMUNITY CENTER

### ROASTED GREEN BEANS & POTATOES

SERVINGS: 4

PREPPING TIME: 15MIN

COOKING TIME: 30-45 MIN

#### INGREDIENTS

1 1/2lbs. Potatoes, peeled & cubed

2 tbsp. Olive oil

1 tsp. Salt

1/3 tsp. Pepper

1/2 tbsp. Taco seasoning

1/2 tbsp. Oregano

2 15 oz. Cans green beans  
(or 1lb. fresh/frozen)

4 garlic cloves, minced

#### DIRECTIONS

1. Preheat Oven to 400 F.

2. In a large bowl, add peeled & cubed potatoes, 1/2 tsp salt, taco seasoning, and 1tbsp olive oil. Mix well so potatoes are evenly coated.

3. Spread potatoes evenly on a baking sheet and bake at 400 F for 15 minutes.

4. Using the same bowl, add (drained & rinsed) green beans, 1/2 tsp salt, garlic, and 1tbsp olive oil. Mix well until evenly coated.

5. Pull potatoes out of the oven, add green beans to the same baking sheet, mix green beans and potatoes evenly on sheet. Bake again for another 15-20minutes (up to 30 minutes if using fresh green beans).

#### TIP:

You can also make this in your crockpot! Just add about 1/2 cup of water or vegetable broth to the mix and cook on low for 4-6 hours or high for 2-4 hours (or until potatoes are cooked).