

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.