

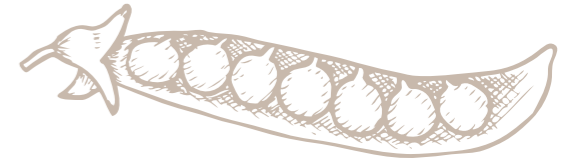
Thanksgiving *Signature* Recipe

Ingredients

1 lb.	Trimmed green beans
2 oz.	Diced pancetta
1 tbsp.	Olive oil
½ tsp.	Kosher salt to taste
½ tsp.	Black pepper
	Zest and juice of ½ lemon

Roasted Green Beans *with* Pancetta and Lemon Zest

Serves 4



Directions

1. Heat oven to 400° and position oven racks in the lower and top thirds of the oven.
2. Place the green beans and pancetta evenly on a sheet pan. Drizzle both with olive oil, and sprinkle with salt and pepper. Toss well.
3. Roast for 10 minutes. Toss again and switch racks. Roast for 5 to 10 more minutes, until cooked to your preference.
4. Sprinkle with the lemon juice and lemon zest, then toss and transfer to a serving platter. Serve hot or warm.

