



# LeiHall Farm Recipes

## Baked Green Beans

- 1 Pound Fresh Green Beans
- 1/4 cup extra virgin olive oil
- 1 teaspoon garam masala
- 1 teaspoon turmeric
- 2 cloves of garlic- mashed into a paste with dash of salt
- 1 teaspoon of chopped sage
- Feta cheese for topping if desired.

Preheat oven to 400°. Wash and snap beans into 1" pieces. Mix olive oil and garlic in a bowl. Add beans and coat thoroughly. Spread out on a baking sheet covered with aluminum foil and sprinkle sage, turmeric and garam masala. Bake for 22 minutes. Prior to serving sprinkle with salt and pepper and feta cheese if desired.

Beans will appear a little dry and shriveled up after baking but, they are really good this way and the taste grows on you after the first few bites. Alternate spices until you find the way you like them best! I am partial to the Indian spices (very good for the heat and for cancer prevention)- especially turmeric) so I use them quite a bit in my cooking. If you don't like the Indian spices, use garlic and whatever spices you have on hand and enjoy!