ROSEMARY ROASTED VEGETABLES

INGREDIENTS:

12 oz.	Green beans, fresh, whole
1 lb.	Brussels sprouts, fresh
8 slices	Turkey bacon
1 cup	Green onion, trimmed and cut into 1-inch pieces
12	Rosemary sprigs, fresh
2 tbsp.	Olive oil
1 tsp.	Ground coriander
1	Lemon, halfed
To taste	Salt & pepper

METHOD:

- Preheat oven to 425°F.
- Wash green beans and Brussels sprouts; drain.
- Halve the large sprouts.
- In a large saucepan cook sprouts in small amount of lightly salted boiling water for 3 minutes; add beans and cook for 5 minutes more.
- Drain.
- Meanwhile, partially cook turkey bacon; drain & cut medium dice.
- Place Brussels sprouts and beans in a shallow roasting pan.
- Add green onions and rosemary sprigs; toss to combine.
- Top with partially cooked bacon.
- Drizzle vegetable mixture with olive oil.
- Sprinkle with salt and pepper.
- Roast, uncovered, about 20 minutes or until vegetables are crisp-tender and bacon is crisp.
- Transfer to a serving platter.
- Discard rosemary sprigs.
- Squeeze juice from lemon over vegetables.

Serves: 12

Calories: 69

Fat: 4 gm.