



## Crispy Parmesan Green Beans

### Ingredients

- 1 ½-2 pounds green beans - ends trimmed, patted dry
- 3 tablespoons [Fustini's Gremolata olive oil](#)
- Kosher salt & freshly ground black pepper
- 1 teaspoon garlic powder
- ½ teaspoon dried thyme
- ½ cup panko bread crumbs
- 1 tablespoon [Fustini's Parmesan Spice blend](#)
- 4 tablespoons grated parmesan cheese - more to taste
- [Fustini's Balsamic glaze](#), optional, for garnish

### Sharon's Hint

Adapted from [lecremedelacrumb.com](http://lecremedelacrumb.com)

### Directions

#### Step 1.

Preheat the oven to 425 degrees. Toss green beans in olive oil to coat, then spread out on a baking sheet. Season green beans with salt, pepper, garlic powder, and thyme. Sprinkle panko and Parmesan spice blend and parmesan over the top. Bake for 20-25 minutes until green beans are fork-tender. Serve immediately with a drizzle of balsamic glaze (optional).