



# Roasted Potatoes, Beans and Tomatoes

## Ingredients

- 4+ tablespoons [Fustini's Gremolata olive oil](#)
- 2 pounds red skin potatoes
- 1 pound thin fresh green beans
- 2 cups cherry tomatoes
- salt and pepper to taste

## Herbed Dressing

- 1 teaspoon wholegrain mustard
- 2 tablespoons [Fustini's Rosemary Garlic Agrodolce](#)
- 1 tablespoon [Fustini's Gremolata olive oil](#)

## Directions

### Step 1.

Preheat oven to 375 degrees. Cut potatoes into quarters and toss in a bowl with Fustini's olive oil. Lay potato wedges on a baking sheet. Season with salt and pepper. Bake 25-30 minutes remove from the oven. Add green beans and tomatoes to the potatoes on the baking sheet and continue baking another 20 minutes. Remove from pan to a serving bowl. Drizzle dressing over top, toss to combine, garnish with lemon zest and serve.

### Step 2. Herbed Dressing

In a ball jar, combine all ingredients and shake well to combine.