



## Spicy Green Beans

### Ingredients

- 1 lb. chestnuts, in shell
- 2 tablespoons [Fustini's Tunisian Harissa olive oil](#), divided
- pinch salt
- 2 - 2 1/2 lbs. green beans, trimmed
- 2 garlic cloves, peeled and minced
- 2 teaspoons fresh ginger, peeled and minced
- 1/4 cup [Fustini's Spicy Korean](#)

### Directions

#### Step 1.

Preheat oven to 425°F. Score the tops of each chestnut with an 'x' (using a sharp knife to pierce through the tough outer shell) and place on a wire rack lined baking sheet. Roast in the oven for 15-20 minutes or until the shells begin to curl. Remove from the oven and place in a kitchen towel-lined bowl. Gather the warm nuts together, in the towel, and squeeze together (you'll hear the shells cracking). Set aside to cool completely.

#### Step 2.

Increase oven temperature to broil. Toss green beans with olive oil and spread out evenly on a large baking sheet. Place in the oven and broil for 10-12 minutes (turning the pan, if necessary, for even cooking) or until the beans are charred.