



# Roasted Green Beans & Fingerling Potatoes with Buttermilk Tarragon Dressing

**Servings**

4

**Calories**

470

**Prep Time**

15 minutes

**Total Time**

45 minutes

**Skill Level**

Easy

## Ingredients

### For Buttermilk Tarragon Dressing

1/3 cup buttermilk

2 tablespoons lemon juice

2 tablespoons finely chopped tarragon

2 teaspoons sugar

1 teaspoon Dijon mustard

1 teaspoon salt

1/4 teaspoon black pepper

1/3 cup canola oil

### For the Green Beans

1 (12 ounce) bag Mann(TM) Green Beans

1 1/2 pounds fingerling potatoes

Olive oil, for coating

Salt and pepper, to taste

## The Method

### For the Butternut Tarragon Dressing

In a small mixing bowl, whisk together all ingredients except canola oil. Add oil in a slow stream to combine, and season with additional salt and pepper to taste. Set aside.





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## For the Green Beans

Preheat oven to 425° F.

Toss Mann's Green Beans with olive oil, salt and pepper and arrange in one layer on a sheet tray. Roast 12-15 minutes, until beans are tender and a bit charred.

While the beans are roasting, cut potatoes in half lengthwise. Again, toss with olive oil, salt and pepper and arrange in a single layer on a sheet tray. Roast 25-30 minutes, stirring once.

Arrange beans and potatoes on a serving platter and drizzle with Buttermilk Tarragon Dressing. Serve warm. In a small mixing bowl, whisk together all ingredients except canola oil. Add oil in a slow stream to combine, and season with additional salt and pepper to taste. Set aside.

## Nutrition Facts

Serving Size 323g | Servings: 4

### Amount Per Serving

Calories 470 | Total Fat 33g (sat fat 3.5g trans 0g) | Cholesterol 0mg | Sodium 660mg | Total Carbohydrate 41g | Dietary Fiber 7g | Sugars 7g (Includes 2g Added Sugars) | Protein 6g | Vitamin D 0% | Calcium 8% | Iron 15% | Potassium 6%