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*If Veterans don't help Veterans, who will?*

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## ***Roasted Parmesan Green Beans***

- 12 Oz green beans, trimmed (make sure they are dry)
- 2 Tsp olive oil
- Kosher salt + fresh cracked pepper to taste
- 1/4 Tsp garlic powder
- 1 1/2 Tbsp shredded parmesan

- 1) Preheat the oven to 425°F. Line a baking sheet with aluminum for easy clean-up.
- 2) Lay green beans out on the baking sheet and drizzle oil over them. Season with salt, pepper and garlic powder and toss to evenly coat.
- 3) Spread them out on the sheet so that they all lay flat and place on the lower third section of your oven. Bake 10 minutes, shake the pan to turn; bake 5 additional minutes. Remove from the oven and sprinkle with grated cheese.

