

Featuring Tennessee Gourmet® Products

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**Roasted Green Beans**

1 pound green beans, trimmed	1 Tbsp. Tennessee Gourmet® Scotch Bonnet Pepper Jelly (your choice of flavor)
1 shallot, thinly sliced	2 Tbsp. unsalted butter
4 cloves garlic, crushed	1 tsp grated lemon zest
3 Tbsp. Extra Virgin Olive Oil (EVOO)	¼ cup hazelnuts, toasted and chopped
Salt and fresh ground pepper to taste	

Preheat oven to 425°F.

Toss together green beans, shallots, garlic, oil, salt and pepper in a medium roasting pan. Roast in the oven until the beans are cooked through and light golden brown. Remove from the oven and set aside.

Melt butter and jelly in sauté pan. Add beans and stir in the lemon zest. Plate and serve with hazelnuts.