

Green Beans with Roasted Cherry Tomatoes and Feta Cheese

Tasty cherry tomatoes and savoury feta cheese perk up green beans in this easy-to-prepare dish, all done in the oven and needing only a tiny bit of attention.

2 cups cherry tomatoes

$\frac{1}{4}$ cup extra-virgin olive oil

1½ lb green beans, trimmed

4 green onions (white and light green parts only), chopped

3 cloves garlic, sliced

$\frac{1}{2}$ tsp salt

$\frac{1}{4}$ + cup chopped fresh dill

$\frac{2}{3}$ cup cubed or crumbled feta cheese

In 10 to 12-cup (3 L) baking dish, mix tomatoes with oil; roast in 450°F/230°C oven until lightly browned, 18 to 20 minutes.

Remove from oven; reduce heat to 350°F/180°C.

Mix in beans, green onions, garlic and salt; cover and bake until beans are tender, 30 to 40 minutes.

Remove from oven; toss in dill. Sprinkle cheese over top.

Serve hot or at room temperature.

Makes 8 servings.