



# Roasted French Green Beans with Potatoes and Mushrooms

Recipe by physicalfoodie

Course: **Side Dishes**

**Prep time**  
15 minutes

**Cooking time**  
1 hour

**Total time**  
1 hour 15 minutes

Roasted vegetables are always a crowd pleaser. This is so simple to make without too much prep work.

## Ingredients

- 1 large shallot, cut in slivers
- 8 ounces baby bella mushrooms, coarsely chopped
- 1 pound of French green beans
- 1-2 cloves of garlic, minced
- 2 tablespoons avocado oil, or any other high smoke point oil
- 1 pound of baby yellow potatoes
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 2 teaspoons Herbs de Provence

## Directions

- 1** Preheat oven to 400°.
- 2** Line a baking sheet with aluminum foil.
- 3** Place potatoes in the pan cutting larger ones in half, lightly coat in oil and roast for 30 minutes.
- 4** Remove potatoes from oven, add in green beans, shallot, garlic, mushrooms, salt, pepper, Herbs de Provence and oil. Tossing to coat well.
- 5** Bake in oven for another 25-30 minutes until potatoes are soft. Making sure to mix vegetables a few times during roasting.
- 6** Allow to cool and enjoy alone or as a side dish. Enjoy!

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