



Blistered Teriyaki Green Beans with Spiced Chestnuts

## Ingredients:

Serves: 4-6

### *Spiced Chestnuts:*

1 lb. chestnuts, in shell  
1 tablespoon **Harissa EVOO**  
pinch salt

### *Teriyaki Green Beans:*

2 - 2 1/2 lbs. green beans, trimmed  
1 tablespoon Harissa EVOO  
2 garlic cloves, peeled and minced  
2 teaspoons fresh ginger, peeled and minced  
1/4 cup **Teriyaki Balsamic**

## Instructions:

Preheat oven to 425°F.

Score the tops of each chestnut with an 'x' (using a sharp knife to pierce through the tough outer shell) and place on a wire rack lined baking sheet.

Roast in the oven for 15-20 minutes or until the shells begin curl. Remove from the oven and place in a kitchen towel-lined bowl. Gather the warm nuts together, in the towel, and squeeze together (you'll hear the shells cracking). Set aside to cool completely.

Increase oven temperature to broil. Toss green beans with olive oil and spread out evenly on a large baking sheet. Place in the oven and broil for 10-12 minutes (turning the pan, if necessary, for even cooking) or until the beans are charred. While the beans are broiling, combine garlic, ginger and balsamic in a large bowl. Once the beans have broiled, remove from the oven and add to the bowl, toss to coat. Return the dressed beans back to the baking sheets, place in the oven and broil an additional 1-2 minutes, just until the garlic and ginger are fragrant. Remove from the oven and set aside. Once the chestnuts have cooled, remove shells and roughly chop the soft inner nuts. Drizzle with olive oil and season with salt.

To serve, top the green beans with spiced chestnuts.