Whole 30 Roasted Green Beans with Apricots and Pecans

Ingredients

- 2 pounds fresh green beans, stem ends trimmed
- 2 tablespoons extra virgin olive oil
- 1-1/4 teaspoons kosher salt
- 1/2 teaspoon ground black pepper
- 1 teaspoon orange zest, from one orange
- 2 teaspoons orange juice, from one orange
- 1/2 cup dried apricots, diced
- 1/2 cup toasted pecans* toast first and then chop

Instructions

1. Preheat the oven to 450 degrees. Line a rimmed baking sheet with aluminum foil.

2. Toss green beans with olive oil, salt, and pepper in a bowl and transfer to the baking sheet. Roast the beans for 15 minutes, then stir. Continue roasting until beans are tender and slightly browned for about 10 minutes more. Add orange zest, orange juice, apricots and pecans, toss well.

3. * To toast the pecans, bake them on a sheet pan in a 350-degree oven until fragrant, about 5-7 minutes.