**Coconut Milk Roasted Green Beans**

**Ingredients:**

* 4 T unsweetened canned coconut milk
* ½ tsp. garlic powder
* ¾ tsp. ground ginger
* ½ tsp. salt
* ¼ tsp. black pepper
* ½ tsp. red pepper flakes
* ½ T fresh lime juice
* 1 lb. fresh green beans, washed and trimmed
* 2 tsp. toasted sesame seeds

**Directions:**

1. Preheat oven to 425˚F
2. In a small bowl, whisk together coconut milk, garlic, ginger, salt, black pepper, red pepper flakes, and lime juice until smooth.
3. On a baking sheet toss mixture with green beans to coat, and spread evenly on sheet. Sprinkle with sesame seeds.
4. Roast on middle rack for 18-20 minutes, tossing beans halfway through.

