

Easy Potato and Green Bean Sheet Pan Recipe for Busy Weeknights

Potato & Green Bean Sheet Pan



OVEN
425°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 1/2 pounds baby potatoes or small yellow potatoes, halved
- 12 ounces fresh green beans, trimmed
- 3 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon Italian seasoning
- 1/2 teaspoon paprika
- Salt and black pepper, to taste
- 1 tablespoon grated Parmesan cheese, optional
- 1 tablespoon chopped fresh parsley, optional

DIRECTIONS

1. Preheat your oven to 425°F and line a large sheet pan with parchment paper or lightly grease it.
2. In a large bowl, toss the halved potatoes with 2 tablespoons of olive oil, garlic powder, onion powder, Italian seasoning, paprika, salt, and black pepper.
3. Spread the potatoes out on the sheet pan in an even layer, cut side down where possible.
4. Roast the potatoes for 20 minutes.
5. While the potatoes begin roasting, toss the trimmed green beans with the remaining 1 tablespoon of olive oil and a light sprinkle of salt and pepper.
6. Remove the pan from the oven and add the green beans around the potatoes.
7. Return the pan to the oven and roast for another 15 to 20 minutes, or until the potatoes are tender and golden and the green beans are crisp-tender.
8. Sprinkle with : Parmesan cheese and chopped parsley if using.
9. Serve warm.

SWAPS & NOTES

Baby potatoes are especially nice here because they roast quickly and get beautifully golden on the cut side.

If you only have larger potatoes, just cut them into small, even chunks so they cook at the same rate.

Fresh green beans are best for texture, but thinner haricots verts also work well if that is what you have.

Just keep an eye on them near the end of roasting so they do not overcook.

TIPS FOR SUCCESS

Cut the potatoes into evenly sized pieces so they roast at the same speed.

Uneven cuts can leave you with some pieces overdone and others undercooked.

Give the potatoes a head start in the oven.

Since they take longer than green beans to become tender, roasting them first keeps the beans from getting too soft.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-potato-and-green-bean-sheet-pan-recipe-for-busy-weeknights/>