



Sautéed Green Beans with Bacon & Pecans

Ingredients

- 2 pounds green beans, trimmed
- 6 pieces of bacon, roughly chopped
- 1 yellow onion, finely chopped
- 3 cloves minced garlic
- 1t red pepper flakes
- 1/2C chopped pecans
- Salt/pepper to taste

Preparation

1. Place beans in boiling salted water for 5 minutes, until crisp tender. Drain and shock in ice water to stop cooking. Drain again and set aside.
2. Cook bacon in large cast iron pan until crisp. Remove from pan and spoon off excess grease, leaving 2-3T.
3. Saute onions until soft and browned. Add garlic and red pepper and saute about 1 minute. Add the reserved green beans and pecans and cook, about 5 minutes.
4. Return the bacon to the pan, stir until combined and season with salt and pepper.

Tips

This will replace the traditional green bean casserole in my house if I have anything to say about it...so tasty and fresh.

Add the juice of 1/2 of a lemon if desired.

Red pepper flakes add quite a kick of spice that can easily be decreased or removed.

This recipe was modified from the Food Network.