

Green Beans with Bacon & Hazelnuts

The toasted smokey flavors in this fast saute make it a warm addition to any winter meal.

Serves: 4

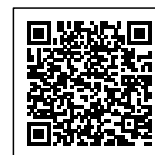
Oven Temp:

Prep Time: 20 mins

Cooking Time:

Ingredients

Qty	Ingredient
1 teaspoon	Canola oil
1 large	Shallot; minced
1 pound	Green beans; trimmed
1/2 cup	Water
2 slices	Bacon; cooked and crumbled
2 tablespoons	Hazelnuts; toasted and chopped
1/4 teaspoon	Salt



Method

- | Step | Instruction |
|------|--|
| 1 | Heat oil in a large frying pan over medium-high heat. Add shallot and cook, stirring, until starting to brown, 30 seconds to 1 minute. |
| 2 | Add green beans and cook, stirring often, until seared in spots, 2 to 3 minutes. |
| 3 | Add water; cover, reduce heat to medium and cook, stirring occasionally, about 3 minutes for tender-crisp or 6 minutes for tender. |
| 4 | Remove from heat and stir in bacon, hazelnuts and salt. |

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