

# 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.  |

If you wish to see your advert here, please email us using the 'Contact Us' link.