



Ultimate Green Beans



4 servings



25 minutes

INGREDIENTS

Water

3 cups green beans, freshly cut

1 large onion, chopped

4 bacon strips, cut into 1" pieces

1/2 c. dried cranberries

1/4 c. maple syrup

1/4 tsp salt

1/4 tsp black pepper

SERVE HOT

DIRECTIONS

1. In a large saucepan over medium heat, add 1 inch of the water and place a steamer basket on top of the pan.
2. Add the green beans to the steamer basket and bring the water to a boil.
3. Reduce the stovetop heat to maintain a low boil.
4. Cover the saucepan and allow the green beans to steam until crisp-tender, about 4-5 min.
5. In a large skillet over medium heat, add the onion and the bacon pieces and cook until the bacon is crisp, about 6-9 minutes.
6. Drain the cooked onion-bacon mixture and transfer it back to the same large skillet.
7. Add the dried cranberries, the maple syrup, the salt, and the black pepper to the onion-bacon mixture and cook, while stirring, until heated and combined.
8. Add the steamed green beans to the bacon mixture and cook, tossing to combine, until the green beans are heated through and completely coated.