## bacon onion green beans

## **INGREDIENTS**

½ pound bacon, chopped

1 small onion, diced

1 pound frozen green beans

Salt + pepper to taste

**MAKES 6-8 SERVINGS** 

## **DIRECTIONS**

- 1. In a large skillet, sauté the bacon until it is cooked, but not crispy. Add the diced onion and continue cooking until the bacon is crisp and the onions transparent.
- 2. Remove the bacon and onions from the pan, reserving about a Tablespoon of grease in the skillet. Pour the frozen beans into the pan and season with salt and pepper.
- 3. Sauté the beans for five minutes, stirring occasionally so they do not stick. Add the bacon and onions back in and continue to cook for another 5 minutes until the beans are tender.
- 4. Pour the vegetables into a dish and serve immediately.