

# Country Green Beans

## Description

Fresh green beans are cooked with bacon, onion, and garlic for a delicious side dish."

## Ingredients

- 1/4 cup chopped uncooked bacon
- 1 lb fresh green beans
- 1/4 cup finely chopped onion
- 1/4 cup butter
- 1/4 cup chicken broth
- 2 clove minced garlic
- 1/2 tsp salt
- 1/4 tsp pepper

## Instructions

Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes.

Drain bacon slices on paper towels.

Leave the bacon grease in the skillet and saute the onion, garlic and green beans with a pat of butter until the onions are cooked.

Pour chicken broth over the beans.

Cover and simmer on medium heat until beans are tender, 15 to 20 minutes.



## Summary

**Yield:** 4

**Prep Time:** 30 minutes

**Category:** Vegetables

**Cuisine:** American