

Green Bean bundled with bacon |

Recipe for 4 servings

Description

A very pleasant side dish that's composed of the crunchiness of the green beans and the smoked flavor of the bacon. Divine!

Note

Very important that the cooking of the green beans remain *al dente*! Colouring the bacon to a crispy golden brown will propel all the flavors up a notch also.

Ingredients

Green beans

- 200 Gr Green beans
- 4 Slice(s) Bacon
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Green beans

Prep the green beans by removing the end tip.

Cook them into boiling salted water for 4-5mins. And then plunge them into an iced bath. It's imperative that they remain green and *al dente*. Reserve.

Montage

Put salt and pepper all over then divide all the beans into 4 very tight bundles, wrapped with bacon.

In a medium heated non-stick pan, slowly colour the bundles until the bacon is properly cooked.

Place them all on a cooking tray and once ready, flash them all in the oven for 4-5mins.

Bon appétit!