



Sauteed Brown Sugar Bacon Garlic Green Beans

Servings: 4

Prep Time: 5min

Cook Time: 15min



Ingredients

- 600 grams Green Beans
- 3 Bacon Strips (chopped)
- 3-4 Garlic Cloves (minced)
- 4 tablespoons Brown Sugar
- 1 teaspoon Chilli Flakes ((optional))
- Salt and Pepper to taste

Directions

1. To blanch the green beans, bring a pot of water to boil. Add the beans and bring it to a boil again. While the water is boiling, keep some ice water ready. As soon as the water starts boiling, remove the beans, drain and rinse them with cold water. Set aside.
2. In a skillet, cook bacon till its golden brown. Add garlic to the pan and saute for a minute. Add the brown sugar and chilli flakes and mix well. The brown sugar will start melting and the sauce will start bubbling.
3. Add the beans and toss to coat well. Cook for another minute or so, season with salt and pepper and switch off the flame. Serve immediately.