



Bacon & Tomato Green Beans

Prep Time: 15 mins
Cook Time: 45 mins
Total Time: 1 hour
Servings: 8-10 servings

Ingredients

- 6-8 slices of bacon
- 3 lbs. green beans
- 1 lb. cherry tomatoes
- 2 tsp. garlic powder
- Salt to taste

Directions

1. Chop bacon into ½" chunks. Sauté in a pan over medium heat.
2. While bacon is cooking, half the cherry tomatoes and set aside.
3. When bacon has started to crisp, within 10 mins, remove it from the pan and set aside. Leave the grease in the pan to cook the remaining items.
4. Add the green beans to the pan and cook over medium heat for 10 mins, stirring occasionally.
5. Once green beans start to soften, about 10-15 mins, add in the tomato halves.
6. Sprinkle mixture with salt and garlic powder. Continue to cook until green beans are fully cooked, another 10- 15mins.
7. Remove the mixture from the pan. Stir bacon bits back into the green beans and tomatoes. Serve up and enjoy!