

Bacon Parmesan Green Beans

Recipe By : Six Sisters Stuff
Servings : 1 Preparation Time : 0:10
Categories : Vegetables

1 pound Fresh Green Beans
1/2 tablespoon Olive Oil (I used Basil Olive Oil)
1/3 cup Red Onion, Chopped
2 cloves Garlic, Minced
12 Strips Bacon (Original Recipe called for 6)
1/2 Teaspoon Onion Salt
1/2 Teaspoon Garlic Salt

Pepper to Taste
1/3 Cup Parmesan Cheese, Grated

Bring large pot of water to a boil.
Add green beans. Boil ~ 4 minutes then drain.

Meanwhile, in a large skillet, heat the olive oil. Add onion and garlic.

If you are using un-cooked bacon, add bacon.
Saute for 5 minutes.
If the bacon is pre-cooked, stir in bacon.

Add onion salt, garlic salt, and green beans. Cook until green beans are softened (about 3-4 minutes)

Stir in parmesan cheese.

Serving Ideas : Serves 6 Total Time ~ 20 Minutes.