

Cranberry Bacon Green Beans



Ingredients:

4 slices thick-cut Bacon, cut into small cubes
1 Shallot, thinly sliced
1/3 cup dried Cranberries
Kosher Salt
Freshly ground black Pepper
2 lb Green Beans, trimmed
2 oz Goat Cheese

Directions:

Place bacon in a large, cold skillet and cook over medium-high heat, stirring often, until crispy, 8 to 10 minutes.
Using a slotted spoon, transfer bacon to a plate, reserving fat in skillet.

Reduce heat to medium.

Add shallot and cranberries to skillet; season with salt and pepper.

Cook, stirring occasionally, until shallot is slightly softened, about 3 minutes.

Add green beans and 3 tablespoons water.

Cover and cook until beans are crisp-tender, about 15-20 min or to your desired doneness.

Stir every 3 minutes.

Transfer bean mixture to a platter and top with cheese.