

**SERVES 4**



## GREEN BEANS WITH BACON & ONIONS

### INGREDIENTS

500g green beans, washed & destemmed  
150g bacon, diced  
1 onion, diced

1 tbs olive oil  
75g butter  
Salt & pepper to taste

### METHOD

Heat a skillet on the stove on high heat.  
Add oil, diced bacon and onion. Sauté for 10 – 15min till cooked and onions are translucent.  
Place beans in Twinsaver Foil Freezer dish, cover with bacon mixture. Season with salt and pepper.  
Top with slivers of butter.  
Pre-heat oven to 180 C.  
Cover with Twinsaver Heavy Foil and cook in oven for 15 to 20min.  
Stir once before serving.