



Complexity level: Easy
Calories level: Low-calories level
Price estimation: Less than 5 \$

Ingredients

1 lb
green beans (fresh)
1/2 lb
mushrooms (button)
8 sli
bacon
4 clv
garlic
2 T
olive oil
1/4 t
salt

Instructions

1. Cut off the tips of the green beans, cut them into strips and wash.
2. Bring a pot of lightly salted water to a boil. Add the green beans and boil them until just tender, 5 - 7 minutes for a pressure pot or 20 - 25 minutes for a normal pot.
3. Drain and set the green beans aside.
4. Peel and wash the mushrooms and slice both mushrooms and cloves of garlic. Cut bacon into strip.
5. Place the sliced garlic in a frying pan with 2 tablespoons of olive oil. Cook over low heat for 2 - 3 minutes.
6. Add the sliced mushrooms and the stripped bacon and cook over medium heat for 6 - 8 minutes.
7. Add the green beans and sauté for 2 -3 minutes.
8. Serve, and enjoy your green beans recipe with bacon! (See Additional notes section for the

sauces and dressings for this green [beans recipe](#) [1])

Source URL: <https://thespanishcuisine.com/recipes/green-beans-bacon>

Links

[1] <https://thespanishcuisine.com/recipes/beans-and-peas>