

## **CARAMELIZED SHALLOTS AND BACON OVER GREEN BEANS**

1 -2 Tbsp. olive oil  
½ package of bacon chopped  
4 shallots, peeled and thinly sliced  
2 lbs. or fresh or frozen green beans  
1 cup chicken stock  
Salt and fresh ground pepper



Heat a large skillet over medium-high heat and add the olive oil and chopped bacon and cook until crisp, about 10 to 12 min. Remove from the pan until a paper towel and let drain. Add the sliced shallots to the same pan and cook in the bacon drippings until brown and caramelized, about 10 min. Add the green beans and chicken broth to the pan and cook until tender crisp, about 5 min. Season with salt and fresh ground pepper. And serve. Makes about 8 servings.

**HEALTHYKITCHENS.COM**