



French Cuisine


MADE SIMPLE

French Green Beans

les haricots verts

 6 people

 5 mins prep time

 25 mins total time

 Easy

INGREDIENTS

- 400 g frozen or fresh green beans or 6 small bundles for 6 people
- 3-4 tb butter
- 4 cloves chopped garlic
- 6 slices of prosciutto or bacon
- salt and pepper



DIRECTIONS

1. **Steam the green beans** for ten minutes until half cooked.
2. If using bacon instead of prosciutto, begin **cooking the bacon** in a separate pan. Do not overcook the bacon as it must remain flimsy to wrap around the green beans.
3. **Sauté the garlic in butter** for 5 minutes.
4. **Add the green beans, salt and pepper**, and turn the green beans to mix them into the garlic butter in the pan. Cover the beans until they are completely cooked.
5. If the green beans start getting dry, turn the heat down and add a little more butter. Do not overcook the green beans.
6. When the green beans are cooked, **divide them into six portions**.
7. **Lay down a piece of prosciutto and place the green beans in a bundle in the middle. Wrap the meat around the green bean and give it a twist with the end pieces creating a bow like appearance.** If using bacon, you might need to use a toothpick to hold the meat ends together.
8. Serve as a side dish with your favorite meal.
9. This dish refrigerates well for 4-5 days or it can be stored in the freezer for up to 3 months.

Bon Appetit!
Emilie Anne 

