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Country Ranch Green Beans and Potatoes with Bacon

Introduction

Country Ranch Green Beans and Potatoes with Bacon is a delightful dish that combines

fresh green beans and tender potatoes, all brought together with savory bacon. This recipe is perfect for a family dinner or a potluck, providing a hearty yet simple side that is packed with flavor. The combination of crisp vegetables and crispy bacon makes this dish a crowd-pleaser and a great way to enjoy the season's best produce.

Detailed Ingredients with measures

- 1 pound of fresh green beans, trimmed
- 1 pound of baby potatoes, halved
- 4 slices of bacon, chopped
- 1 small onion, diced
- 3 cloves of garlic, minced
- 1 cup of chicken broth
- 1 teaspoon of salt
- ½ teaspoon of black pepper
- 1 teaspoon of dried thyme

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: 4 servings



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Detailed Directions and Instructions

Step 1: Prepare the Vegetables

Trim the green beans, removing the ends. Wash the potatoes thoroughly and cut them into bite-sized pieces, leaving the skins on for added flavor and nutrients.

Step 2: Cook the Bacon

In a large skillet or Dutch oven, cook diced bacon over medium heat until crispy. Once cooked, remove the bacon pieces and set them aside, leaving the rendered fat in the pan.

Step 3: Sauté the Vegetables

Add the green beans and potatoes to the skillet with the bacon fat. Sauté them for about 5-7 minutes until they start to soften, stirring occasionally.

Step 4: Add Seasonings and Water

Season the vegetables with salt, pepper, and any additional herbs if desired. Pour in enough water to just cover the vegetables. Bring the mixture to a boil.

Step 5: Simmer the Dish

Once boiling, reduce the heat to low, cover the skillet, and let it simmer for about 20-25 minutes or until the potatoes are tender and the green beans are cooked.

Step 6: Combine with Bacon

Once the vegetables are cooked, stir the crispy bacon back into the skillet. Cook for an additional 2-3 minutes to combine the flavors.

Step 7: Serve

Remove from heat and serve warm. Enjoy the dish as a hearty side to complement your main course.

Notes

Note 1: Fresh vs. Frozen Beans

You can use either fresh or frozen green beans for this recipe. Fresh beans will have a

crisper texture, while frozen beans are convenient and ready to use.

Note 2: Customizing the Recipe

Feel free to customize the dish by adding other vegetables like carrots or corn, or using different seasonings.

Note 3: Storing Leftovers

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in a skillet or microwave before serving.

Note 4: Serving Suggestions

This dish pairs nicely with grilled meats, roasted chicken, or as part of a larger holiday spread.



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Cook techniques

Blanching

Blanch green beans before sautéing to maintain their vibrant color and crisp texture.

Sauteing

Sauté the bacon until crispy to render the fat, adding flavor to the dish.

Simmering

Simmer the potatoes with green beans to ensure they cook evenly and absorb flavors.

Seasoning

Season the dish with salt and pepper to enhance the overall taste profile.

Combining ingredients

Combine the cooked green beans and potatoes with the bacon at the end to maintain their individual textures.

FAQ

Can I use frozen green beans for this recipe?

Yes, you can use frozen green beans; just adjust the blanching time accordingly.

What type of potatoes work best in this dish?

Yukon Gold or red potatoes are ideal for their creamy texture and flavor.

Can I make this recipe vegetarian?

Yes, omit the bacon and consider using olive oil or a plant-based bacon alternative for flavor.

How can I store leftovers?

Store leftovers in an airtight container in the refrigerator for up to three days.

Can I add other vegetables?

Absolutely! Feel free to add carrots or bell peppers for additional flavors and textures.



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Conclusion

This Country Ranch Green Beans and Potatoes with Bacon recipe is a delightful and hearty dish that brings together the flavors of tender green beans, creamy potatoes, and crispy bacon. It's perfect as a side dish for family dinners, potlucks, or any occasion where you want to impress your guests with a comforting and flavorful meal. With simple ingredients and easy preparation, this dish is sure to become a favorite in your cooking repertoire.

More recipes suggestions and combination

Garlic Parmesan Roasted Potatoes

Pair crispy roasted potatoes tossed with garlic and Parmesan for a delightful contrast to the green beans, enhancing the rustic theme.

Maple Glazed Brussels Sprouts

Add a touch of sweetness with maple glazed Brussels sprouts that complement the savory bacon in the green beans dish.

Honey Balsamic Carrots

Combine the earthy sweetness of honey balsamic carrots for an additional colorful and flavorful side option.

Classic Coleslaw

Serve a refreshing classic coleslaw alongside to give a crisp texture and a tangy flavor that balances the richness of the potatoes and bacon.

Grilled Chicken with Herbs

For a complete meal, consider grilled chicken seasoned with fresh herbs that pairs wonderfully with the ranch flavors in the green beans.

Cheesy Corn Casserole

Add a creamy cheesy corn casserole to the table for a rich and indulgent side that everyone will love.



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