



Ranch Green Beans and Potatoes with Bacon

Description

Ranch Green Beans and Potatoes with Bacon is a savory side dish that's perfect for family gatherings or just a cozy dinner. It combines the earthy flavors of potatoes and green beans with smoky bacon and a tangy ranch twist.

Ingredients:

- 1 lb fresh green beans, trimmed and cut into 1-2 inch pieces
- 1 lb baby red potatoes, quartered
- 6 slices bacon, chopped
- 1 packet ranch seasoning mix (about 1 oz)
- 2 tbsp olive oil
- Salt and black pepper to taste
- Optional garnish: chopped parsley or chives

Instructions:

- 1. Prep and Parboil Potatoes:**
 - Bring a pot of salted water to a boil and add the potatoes.
 - Cook for about 5 minutes, or until just tender but not fully soft. Drain and set aside.
- 2. Cook Bacon:**
 - In a large skillet over medium heat, cook the bacon pieces until crispy.
 - Once done, transfer the bacon to a paper towel-lined plate to drain, leaving about 1-2 tbsp of bacon grease in the skillet.
- 3. Sauté Potatoes and Green Beans:**
 - Add olive oil to the skillet with the bacon grease and heat over medium.
 - Add the potatoes and cook for 5-7 minutes, until they start to brown.
 - Toss in the green beans, season with salt and pepper, and cook until beans are tender, about 5-7 minutes.
- 4. Add Ranch Flavor:**

- Sprinkle the ranch seasoning over the green beans and potatoes, stirring well to coat evenly.
- Add the cooked bacon pieces back into the skillet and stir everything together.

5. Serve:

- Transfer to a serving bowl and garnish with chopped parsley or chives if desired.
- Serve warm and enjoy!

This dish is packed with flavor—the ranch seasoning adds a unique, tangy zest that brings everything together beautifully!

Category

1. Grandma Recipes

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