

RESTAURANT	Ohanna's
LOCATION	Green Beans
TIME	10-15 Minutes
SERVINGS	6

Green Beans

Ingredients

- 1 pound fresh green beans
- 1/2 of a medium red onion, cut in thin slices
- 2 cloves garlic, chopped
- 1 1/2 tablespoons vegetable oil
- 1 tablespoon soy sauce
- 1 tablespoon sugar
- 1/4 teaspoon salt
- Pepper, to taste
- 1/4 cup crispy bacon, crumbled



TIP

*Makes a great
side dish for
Mom's Meatloaf from
50's Prime Time Cafe*

Instructions

1. Blanch green beans in boiling salted water for 1 minute and drain them.
2. Heat oil in pan over medium high heat.
3. Add garlic and onions and sauté for 2 minutes.
4. Add green beans and sauté for 2-4 minutes more. Cook less for crispier beans.
5. Add soy sauce, sugar, salt, and pepper and sauté for 1 more minute.
6. Remove from the pan and sprinkle with crumbled bacon.

Notes _____

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