



### **Crisp Fresh Garden Green Beans with Bacon Onion Topping**

2 Tablespoon olive oil, divided

1/2 Tablespoons chopped sweet onions

1/4 cup cooked vegan maple glazed bacon bits

Salt and black pepper to taste

11 ounces thin fresh green string beans, trim tops

1 Tablespoon Worcestershire sauce

1 Tablespoon butter

Optional serving: Garnish with bits of The Herbivorous Butcher cheese-free Havarti Dill cheese

Place olive oil to hot 10 skillet; sauté onions and bacon bits until lightly browned, sprinkle lightly with salt and black pepper. Set aside to stay warm.

Place 1 Tablespoon oil to hot skillet; Add green beans; sprinkle lightly with salt and black pepper; cook over medium to medium high heat, stir frequently; cover to lightly sweat; remove cover when lightly tender but still crisp. Stir in Worcestershire sauce and butter as desired.

**To serve:** Place beans on serving platter; top with bacon onion topping

**Optional:** Garnish with bits of The Herbivorous Butcher cheese-free Havarti Dill cheese

**Cook's Note:** If you like your beans very tender, add some vegetable stock or water to the pan when cooking; cook until very tender.

**About the Recipe:** Those garden fresh green beans are addictive, lightly pan fried, and smothered with sautéed onions and maple flavored bacon bits. Cook them a little longer in some vegetable stock to soften them if you like really tender beans. Crumbles of dill flavored cheese adds a real gourmet touch.