

Quick Green Beans with Bacon

Ingredients:

6 slices bacon
1 medium onion, chopped
4, 14.5 ounce cans green beans, drained
1 to 2 cups chicken stock or broth
1 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon pepper



Directions:

Cut bacon into bite-sized pieces.
In a large skillet, add cut bacon and chopped onion.
Cook over medium-high heat until the onions are translucent.
If your bacon is thicker, cook a few minutes longer.
Then add green beans, chicken stock or broth, sugar, salt and pepper.
Stir together until well combined.
Bring to a boil and cook for 2 to 4 minutes.
If your bacon is thicker, cook a few minutes longer.

Amy Lynn's Kitchen
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