

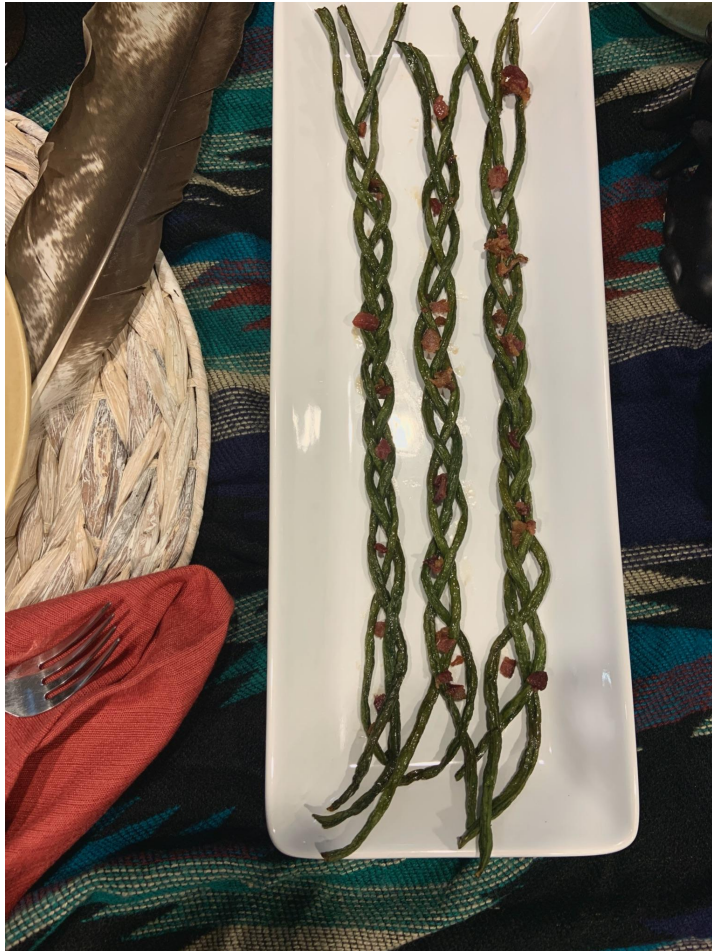
Braided Green Beans with Maple Bacon Glaze



PREP TIME
5 minutes

COOK TIME
8-12 minutes

READY IN
20 minutes



SERVINGS
6-8

Ingredients

Large bunch of Chinese green beans, fresh

3 Tbsp butter

¼ cup dark brown sugar, packed

2 Tbsp maple syrup

pinch of salt

3 Tbsp coconut milk

Steps

- Preheat oven to 375°F degrees.
- Rinse green beans and trim off ends.
- Line a baking sheet with parchment paper. Braid green beans together and place on a baking sheet. Bake for 5 minutes.
- Meanwhile, make the maple bacon glaze by melting butter in a small saucepan. Whisk in brown sugar, maple syrup and salt until blended. Whisk in milk and continue to stir, scraping the bottom of the

FOREST FRESH ALASKA

2-4 strips bacon, cooked and crumbled

pan to ensure the mixture doesn't burn. Reduce heat to low and continue simmering 3-4 minutes or until the sauce turns golden and shiny. .

- Place partially cooked green beans in a large bowl. Pour glaze over and stir gently, allowing green beans to coat completely. Place back on baking sheet and sprinkle with crumbled bacon. Bake 2-3 minutes or until glaze begins to bubble on the pan.

Notes

Feel free to use any variety of green beans that are available to you. If they are too short for braiding, bypass this step. Don't worry, they will still be delicious! When the green beans are mostly cooked combine with maple glaze in a large bowl and toss well. Transfer back to baking sheet and sprinkle with bacon crumbles. Bake an additional 2-3 minutes.