

Whole Foods Recipe: Green Beans with Goat Cheese, Cranberries & Bacon

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Learn how to make delicious green beans with goat cheese, cranberries and bacon, courtesy of Whole Foods!



Green Beans with Goat Cheese, Cranberries and Bacon

Servings 8

A simple topping of goat cheese, crispy bacon and sweet-tart cranberries adds great flavor to green beans!

Ingredients

- 1/4 pound bacon, roughly chopped
- 1 1/2 pounds green beans, washed and trimmed
- 2 tablespoons extra virgin olive oil
- 1 tablespoon sherry vinegar
- 2/3 cup dried cranberries
- 1 (4-ounce) log goat cheese, crumbled
- 1/4 cup chopped parsley
- Salt and pepper to taste

Method

Cook bacon in a large skillet over medium heat until crisp, 7 to 8 minutes. Transfer to a paper towel-lined plate to let drain.

Meanwhile, bring a large pot of salted water to a boil. Add green beans and cook until just tender, 3 to 4 minutes. Drain well and transfer to a large bowl. Toss with oil, vinegar, salt and pepper and transfer to a large platter. Scatter bacon, cranberries, goat cheese and parsley over the top and serve.

Nutrition

Per serving (about 4oz/121g-wt.): 160 calories (90 from fat), 10g total fat, 4g saturated fat, 15mg cholesterol, 330mg sodium, 14g total carbohydrate (3g dietary fiber, 7g sugar), 6g protein