Written by Arizona Foothills Magazine

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