

Green Beans with Tomatoes, Bacon, and Goat Cheese

Serving size: 1 to 1-1/2 c.

Serves: 2



2 strips pepper bacon
1/2 lb. green beans, trimmed and snapped into bite sized pieces
1 clove garlic, minced
1 lb. tomatoes, diced
1/4 c. garlic wine
Dash crushed red pepper
Kosher salt and freshly ground black pepper
2 T. goat cheese, crumbled



In a skillet over medium to medium-high heat, cook bacon until crispy. Remove from pan and set aside to cool. Reduce the heat to medium low, add green beans and garlic to the pan and cook for 1 minute. Add tomatoes and cook for 2 minutes. Add wine, crushed red pepper, salt and pepper. Reduce heat to low and cook uncovered for about 20 minutes.

Divide mixture between plates or bowls. Top with goat cheese and crumbled bacon. Serve.

Estimated calories: 247 cal/serving