

CRISPY BACON GREEN BEANS

- 2 lbs Green beans, cleaned and trimmed
- 8 strips Farmland® Hickory Smoked Bacon
- 1/2 cup Breadcrumbs
- 1 tsp Garlic powder
- 1 Tbsp Italian seasoning
- 3 Eggs, beaten

1. Preheat oven to 400°F and line a baking sheet with foil.
2. In a food processor, pulse bacon and breadcrumbs until fine. Add seasoning, garlic powder and Italian seasoning to mix.
3. Toss together green beans and eggs in batches. Coat green beans in mixture and place on prepared foil pan.
4. Bake for 12 - 15 minutes until golden and crispy.
5. Enjoy.

ADDITIONAL INFORMATION

Ingredients

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Course

[Sides](#)

Cuisine

[American](#)

Category

[Vegetables](#)