



GREEN BEANS WITH PANCETTA

Ingredients

- Kosher salt and freshly ground black pepper
- 2 pounds green beans, stem end removed
- 2 tablespoons extra-virgin olive oil
- 3 garlic cloves, peeled and finely chopped
- 1/4 pound pancetta, thinly sliced
- 1 tablespoons unsalted butter
- 4 to 5 small white button mushrooms, wiped of grit and sliced (You may also use crimini mushrooms)

Preparation

1. Fill 3/4 of a large pot with water and bring to boil over high heat. Add the green beans and a pinch of salt and boil for 5 minutes. Beans should still be crispy and half-cooked. It will be cooked further in the pan later. Drain and set aside.
2. Heat oil in a pan and add the garlic and pancetta. Cook until the pancetta is slightly crispy, then remove the pancetta and set aside. Add the butter to the fat from the pancetta and sauté the mushrooms in until golden. Add salt and pepper.
3. Put the cooked pancetta and green beans into the pan and simmer for 3 to 5 minutes for the flavors to seep through the green beans. Add salt and pepper to suit your taste. Serve hot. Great served on steamed rice.

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This recipe was adapted from a Tyler Florence's recipe on the Food Network website. It was featured on [Gourmeted.com](http://gourmeted.com) in January 31, 2008:

<http://gourmeted.com/2008/01/31/green-beans-with-pancetta/>

Please email us at gourmeted@gmail.com if you have questions. Enjoy and happy eating!