

# Whack green Beans

If you're wondering how to give your green bean recipe an upgrade, look no further. This recipe is the best, easy, and very quick to make.

## INGREDIENTS

- ✓☐ 12 slices bacon.
- ✓☐ 1/2 cup soy sauce.
- ✓☐ 2/3 cup packed brown sugar.
- ✓☐ 4 tbsp melted butter.
- ✓☐ 2 tsp garlic powder.
- ✓☐ 6 cups fresh green beans or you can use 5 cans green beans.

**For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

## – INSTRUCTIONS :

- ✓☐ STEP I: In a pan, pour drained green beans. Set aside.
- ✓☐ STEP-II: Cook bacon pieces for 5 minutes using a large skillet. Remove from skillet, drain on paper towel and chop.
- ✓☐ STEP III: Pour over the beans, meanwhile whisk together melted butter, brown sugar, soy sauce, and garlic powder. You can add black pepper and a pinch of salt if you want.
- ✓☐ STEP IV: Pour this mixture over green beans. And bake in preheated oven for 40 minutes at 350 degrees F.

Serve it as a side dish, IT'S SUPER TASTY!!