

## Ranch Butter Green Beans and Potatoes with Crispy Bacon

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**TIME**  
**12 min**

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**ChefManiac**

### INGREDIENTS

1 pound fresh green beans, trimmed  
1½ pounds baby potatoes (red or Yukon gold), halved or quartered  
6 slices bacon, cooked and crumbled  
1 packet ranch seasoning mix  
3 tablespoons butter, melted  
2 cloves garlic, minced  
Salt and pepper to taste  
Fresh parsley, chopped (for garnish)

#### Ingredient Swaps & Notes:

Potatoes: Use fingerling or diced russets in place of baby potatoes if needed.

Bacon: Turkey bacon or pancetta work great if you're avoiding pork.

Dairy-Free: Use plant-based butter and check the ranch seasoning label for allergens.

Extra Flavor: Add a pinch of red pepper flakes or a squeeze of lemon juice before serving.

#### Step-by-Step Instructions:

1. Cook the Potatoes:
2. Blanch the Green Beans:
3. Crisp the Bacon:
4. Make the Ranch Butter:
5. Combine & Coat:
6. Garnish & Serve:

Tips for Success:

Don't overcook the green beans-you want them vibrant and just tender.

Use fresh garlic instead of powder for the best flavor.

Toss gently so the potatoes don't break apart.

Double the batch for meal prep or feeding a crowd-it reheats beautifully.

Serving Suggestions & Pairings:

A main like Dorito Casserole

Easy Turkey Wings for a full comfort plate

A Southern dinner with Cajun Chicken Sausage Gumbo

A cool sip of Blueberry Lemonade

Party-style with Sheet Pan Quesadillas

Storage & Leftovers:

Refrigerate leftovers in an airtight container for up to 4 days.

Reheat gently on the stovetop with a splash of water or broth to revive the butter sauce.

Not freezer-friendly due to texture changes in the potatoes and green beans.

## DIRECTIONS

1. **Cook the Potatoes:** Bring a large pot of salted water to a boil. Add potatoes and cook for 10-12 minutes until fork-tender. Drain and set aside.
2. **Blanch the Green Beans:** In the same pot, boil water and cook green beans for 5-7 minutes until tender-crisp. Drain and set aside.
3. **Crisp the Bacon:** While the veggies cook, fry the bacon in a skillet over medium heat until crispy. Remove and crumble. Reserve 1 tablespoon of bacon grease in the skillet.
4. **Make the Ranch Butter:** Whisk together melted butter, ranch seasoning, and minced garlic in a small bowl. This buttery blend will become your new obsession.
5. **Combine & Coat:** Add potatoes, green beans, and bacon to the skillet with the reserved bacon grease. Gently toss. Pour over the ranch butter and toss again until well coated.
6. **Garnish & Serve:** Season with salt and pepper, sprinkle with chopped parsley, and serve hot.
7. **Tips for Success:** Don't overcook the green beans-you want them vibrant and just tender.
8. Use fresh garlic instead of powder for the best flavor.
9. Toss gently so the potatoes don't break apart.
10. Double the batch for meal prep or feeding a crowd-it reheats beautifully.
11. **Serving Suggestions & Pairings:** This dish goes great with:
12. A main like : Dorito Casserole
13. Easy : Turkey Wings for a full comfort plate

14. A Southern dinner with : Cajun Chicken Sausage Gumbo
15. A cool sip of : Blueberry Lemonade
16. Party-style with : Sheet Pan Quesadillas
17. Storage & Leftovers: Refrigerate leftovers in an airtight container for up to 4 days.
18. Reheat gently on the stovetop with a splash of water or broth to revive the butter sauce.
19. Not freezer-friendly due to texture changes in the potatoes and green beans.
20. More Recipes You'll Love: Dorito Casserole
21. Easy : Turkey Wings
22. Cajun : Chicken Sausage Gumbo
23. Blueberry : Lemonade
24. Sheet : Pan Quesadillas
25. Final Thoughts: This ranch butter skillet is one of those dishes that feels greater than the sum of its parts. Every bite is packed with creamy, herby, bacon-kissed flavor that's both indulgent and simple. It's one of those recipes that'll instantly become part of your rotation.

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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