

Country Ranch Green Beans and Potatoes with Bacon - A Southern Classic

Country Ranch Green Beans and Potatoes with Bacon



TIME
3 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1 lb fresh green beans, trimmed and cut into bite-sized pieces ?

4 cups baby potatoes (or 4 large potatoes, peeled and diced) ?

6 slices bacon, chopped ?

1 onion, diced ?

2 cloves garlic, minced ?

1 packet (1 oz) ranch seasoning mix ?

1 cup chicken broth ?

1/2 teaspoon dried thyme ?

1/2 teaspoon dried rosemary ?

Salt and pepper, to taste

? Ingredient Tips & Swaps:

Potatoes: Baby red or Yukon golds hold their shape well. Russets will be softer.

Green Beans: Fresh is best, but frozen can work-just adjust the cook time slightly.

Bacon: Smoked or thick-cut adds even more flavor. Turkey bacon works too.

Ranch Mix: Use a packet or your favorite homemade version for a cleaner option.

Herbs: Fresh thyme or rosemary? Even better.

??? How to Make Country Ranch Green Beans & Potatoes:

Cook the bacon: In a large skillet or Dutch oven, cook chopped bacon over medium heat until crispy. Remove with a slotted spoon and set aside.

SautØ the aromatics: In the bacon grease, sautØ diced onion for 2-3 minutes until softened. Add garlic and cook 1 minute more.

Add potatoes: Stir in diced potatoes. Cook for 5 minutes, letting them brown slightly.

Season & simmer: Add ranch seasoning, thyme, rosemary, chicken broth, salt, and pepper. Stir well.

Cover & cook: Reduce heat to medium-low. Cover and cook for 15 minutes until potatoes begin to soften.

Add green beans: Stir in green beans and cook another 10-15 minutes, covered, until everything is tender.

Finish & serve: Stir in the crispy bacon. Adjust seasoning to taste. Serve warm and rustic!

? **Tips for Success:**

Cut potatoes evenly for consistent cooking.

Stir gently so the green beans stay crisp-tender, not mushy.

Let flavors meld: Rest the dish covered for 5 minutes before serving.

Make it a meal: Add shredded chicken or smoked sausage to bulk it up.

? **What to Serve With It:**

Easy Turkey Wings for a full Sunday supper

Tomato Skillet with Okra and Sausage for a Southern flavor duo

Cajun Chicken Sausage Gumbo when you want bold and smoky flavor everywhere

Sheet Pan Quesadillas for a fusion twist

Dorito Casserole for the ultimate comfort food mashup night

DIRECTIONS

1. **Cook the bacon:** In a large skillet or Dutch oven, cook chopped bacon over medium heat until crispy. Remove with a slotted spoon and set aside.
2. **SautØ the aromatics:** In the bacon grease, sautØ diced onion for 2-3 minutes until softened. Add garlic and cook 1 minute more.
3. **Add potatoes:** Stir in diced potatoes. Cook for 5 minutes, letting them brown slightly.
4. **Season & simmer:** Add ranch seasoning, thyme, rosemary, chicken broth, salt, and pepper. Stir well.
5. **Cover & cook:** Reduce heat to medium-low. Cover and cook for 15 minutes until potatoes begin to soften.
6. **Add green beans:** Stir in green beans and cook another 10-15 minutes, covered, until everything is tender.
7. **Finish & serve:** Stir in the crispy bacon. Adjust seasoning to taste. Serve warm and rustic!
8. ? **Tips for Success:** Cut potatoes evenly for consistent cooking.
9. Stir gently so the green beans stay crisp-tender, not mushy.
10. **Let flavors meld:** Rest the dish covered for 5 minutes before serving.
11. **Make it a meal:** Add shredded chicken or smoked sausage to bulk it up.
12. ? **What to Serve With It:** This dish pairs beautifully with other comforting mains or makes a delicious centerpiece. Try it alongside:
13. **Easy :** Turkey Wings for a full Sunday supper
14. **Tomato :** Skillet with Okra and Sausage for a Southern flavor duo

15. Cajun : Chicken Sausage Gumbo when you want bold and smoky flavor everywhere
16. Sheet : Pan Quesadillas for a fusion twist
17. Dorito : Casserole for the ultimate comfort food mashup night
18. ? Storage & Leftovers: Refrigerator: Store leftovers in an airtight container for up to 4 days.
19. Reheat: In a skillet with a splash of broth, or microwave in 30-second bursts.
20. Freezer: Not ideal-green beans and potatoes can become mushy after thawing.
21. ? More Recipes You'll Love: Easy Turkey Wings
22. Tomato : Skillet with Okra and Sausage
23. Cajun : Chicken Sausage Gumbo
24. Dorito : Casserole
25. Sheet : Pan Quesadillas

TIPS FOR SUCCESS

Cut potatoes evenly for consistent cooking.

Stir gently so the green beans stay crisp-tender, not mushy.

Let flavors meld: Rest the dish covered for 5 minutes before serving.

Make it a meal: Add shredded chicken or smoked sausage to bulk it up. ? What to Serve With It This dish pairs beautifully with other comforting mains or makes a delicious centerpiece.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/country-ranch-green-beans-and-potatoes-with-bacon-a-southern-classic/>