

Country Ranch Green Beans and Potatoes with Bacon: A Flavorful Southern Side Dish

hearty, comforting side dishes



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10 min

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INGREDIENTS

- 4 slices bacon, chopped
- 1 pound baby potatoes (red or Yukon gold), halved
- 1 pound fresh green beans, trimmed
- 1 small onion, diced
- 2 cloves garlic, minced
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- 1 teaspoon ranch seasoning mix (store-bought or homemade)
- $\frac{1}{2}$ teaspoon smoked paprika (optional, for extra flavor)
- 1 tablespoon butter (optional, for extra richness)

How to Make Country Ranch Green Beans and Potatoes with Bacon:

1. Cook the Bacon:
2. Cook the Potatoes:
3. Add the Onions and Garlic:
4. Add the Green Beans and Seasoning:
5. Cover and Simmer:
6. Finish with Bacon and Butter:
7. Serve and Enjoy:

My Best Tips for This Recipe:

Use fresh green beans - They hold their texture better than canned or frozen.

Make it extra creamy - Add a spoonful of sour cream or extra butter at the end.

Want it spicy? - Toss in some red pepper flakes or Cajun seasoning for a kick.

Try different meats - Swap the bacon for smoked sausage or ham for a different twist.

What to Serve with Country Ranch Green Beans and Potatoes:

Grilled or roasted meats - Chicken, steak, or pork chops are perfect.

Southern-style dishes - Serve alongside fried chicken or meatloaf.

Holiday meals - A great addition to Thanksgiving or Christmas dinner.

FAQs:

DIRECTIONS

1. **Cook the Bacon:** In a large skillet over medium heat, cook the chopped bacon until crispy. Use a slotted spoon to remove the bacon and set it aside, leaving the bacon grease in the pan.
2. **Cook the Potatoes:** Add the halved baby potatoes to the skillet with the bacon grease. Cook over medium heat, stirring occasionally, for 8-10 minutes, or until they start to soften and turn golden brown.
3. **Add the Onions and Garlic:** Stir in the diced onion and minced garlic, cooking for another 2-3 minutes until fragrant.
4. **Add the Green Beans and Seasoning:** Toss in the green beans and season with salt, pepper, ranch seasoning, and smoked paprika. Stir everything together so the flavors meld.
5. **Cover and Simmer:** Pour in ... cup water or chicken broth, cover the skillet, and let the veggies steam for 5-7 minutes, or until the potatoes and green beans are fork-tender.
6. **Finish with Bacon and Butter:** Remove the lid, stir in the crispy bacon and butter, and cook for another 2 minutes to blend the flavors.
7. **Serve and Enjoy:** Transfer the green beans and potatoes to a serving dish and enjoy while warm.
8. **My Best Tips for This Recipe:** Use fresh green beans - They hold their texture better than canned or frozen.
9. **Make it extra creamy -** Add a spoonful of sour cream or extra butter at the end.
10. **Want it spicy? -** Toss in some red pepper flakes or Cajun seasoning for a kick.

11. Try different meats - Swap the bacon for smoked sausage or ham for a different twist.
12. What to Serve with Country Ranch Green Beans and Potatoes: This dish pairs well with a variety of mains, including:
13. Grilled or roasted meats - Chicken, steak, or pork chops are perfect.
14. Southern-style dishes - Serve alongside fried chicken or meatloaf.
15. Holiday meals - A great addition to Thanksgiving or Christmas dinner.
16. FAQs: Can I make this dish ahead of time? Yes! Store it in an airtight container in the fridge for up to 4 days and reheat in a skillet or microwave.
17. Can I use canned or frozen green beans? Fresh is best, but frozen green beans work well too-just thaw them first. If using canned green beans, drain them and add them toward the end so they don't get mushy.
18. Can I make this without bacon? Absolutely! Use butter or olive oil instead of bacon grease, and add a little smoked paprika for that smoky flavor.
19. This : Country Ranch Green Beans and Potatoes with Bacon is a simple, flavorful, and comforting side dish that's perfect for any occasion. Whether you're making it for a weeknight dinner or a special holiday meal, it's sure to be a crowd-pleaser.
20. Give it a try and let me know how it turns out!

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