

Roasted Green Beans and Potatoes with Bacon (Easy & Delicious!)

bacon green beans and potatoes



OVEN
400°F

TIME
20 min

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INGREDIENTS

- 1 lb fresh green beans, trimmed
- 1 lb potatoes, halved or quartered
- 4 slices bacon, diced
- 2 tbsp olive oil
- 1 tsp garlic powder
- 1/2 tsp smoked paprika
- Salt and pepper, to taste

DIRECTIONS

- 1. Prep the : Oven and Potatoes:** Preheat your oven to 400°F (200°C). In a large bowl, toss the potatoes with 1 tablespoon of the olive oil, the garlic powder, smoked paprika, salt, and pepper. Spread the potatoes in a single layer on a baking sheet. Roast for 20 minutes.
- 2. Cook the : Bacon:** While the potatoes are roasting, cook the diced bacon in a skillet over medium heat until it's crispy. Remove the bacon with a slotted spoon and place it on a paper towel-lined plate. Set aside. Leave about 1 tablespoon of the bacon fat in the skillet.
- 3. SautØ the Green Beans:** Add the green beans to the skillet with the reserved bacon fat. SautØ for 5-7 minutes, until they are tender-crisp.
- 4. Combine and : Finish:** Remove the roasted potatoes from the oven. Add the sautØed green beans and the crispy bacon to the baking sheet. Gently toss everything together. Return the baking sheet to the oven and roast for an additional 10 minutes to let the flavors meld.
- 5. Serve:** Transfer the mixture to a serving dish and serve warm.

SWAPS & NOTES

Potatoes: While the recipe calls for potatoes, you can easily swap them out for sweet potatoes or even small Brussels sprouts.

Just make sure to cut them into similar-sized pieces so they

cook evenly.

Bacon: To make this vegetarian, simply omit the bacon.

You can add a little extra smoked paprika to still get that smoky flavor, or try some toasted nuts like pecans for a similar textural crunch.

TIPS FOR SUCCESS

Don't overcrowd the pan: Spreading the potatoes in a single layer is key to getting them to roast and not steam.

This is how you get that perfect golden, crispy exterior.

Crispy bacon is a must: Don't rush the bacon step!

The bacon's crispiness provides the perfect textural contrast to the tender potatoes and green beans.

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

Original recipe: <https://chefmaniac.com/roasted-green-beans-and-potatoes-with-bacon-easy-delicious/>