

## Fresh Green Beans and Potatoes Recipe: A Southern Comfort Classic

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TIME

**2 to 3 min**

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**ChefManiac**

### INGREDIENTS

- 2 pounds fresh green beans
- 8 slices bacon
- 1 onion, diced
- 3 to 4 medium potatoes, peeled, about 2 pounds
- 2 to 3 cups chicken broth
- 3 tablespoons butter
- 1 teaspoon salt
- 1 teaspoon pepper

### DIRECTIONS

1. Prep the vegetables: Wash and trim the green beans, then cut them into 2-inch pieces. Peel the potatoes and cube them into bite-sized chunks. Dice the onion and set everything aside.
2. Cook the bacon: Cut the bacon into 1/2-inch pieces and cook it in a large pot or Dutch oven over medium heat until very crispy. This step builds the flavor base for the whole dish.
3. Add the onion: Add the diced onion to the cooked bacon and sauté for 2 to 3 minutes, until it starts to soften. Turn off the heat once the onions are lightly cooked.
4. Add the potatoes and broth: Add the cubed potatoes to the pot. Pour in enough chicken broth to cover the potatoes, then add the butter, salt, and pepper. Bring everything to a boil.
5. Add the green beans: Place the green beans on top of the potatoes, but do not stir yet. Cover the pot and reduce the heat to medium-low. Let it cook for 15 minutes.
6. Stir and continue cooking: After 15 minutes, stir the green beans into the potatoes. Cover again and continue cooking for about 50 minutes, or until both the beans and potatoes are tender and full of flavor.
7. Serve hot: Once everything is tender, serve the dish warm with plenty of the savory broth spooned over the top.

### SWAPS & NOTES

This recipe is wonderfully simple, but a few small adjustments can help make it your own.

**Fresh green beans:** Fresh is best here for texture, but you can use frozen in a pinch.

Potatoes: Yukon Gold or russet potatoes both work well.

Yukon Golds hold their shape a bit better, while russets break down a little more and help thicken the broth.

### TIPS FOR SUCCESS

Let the bacon get very crisp before moving on to the next step.

That rendered bacon fat adds a huge amount of flavor to the onions, potatoes, and beans.

This recipe gets its signature flavor from slow cooking, which allows the beans to become tender and the potatoes to soak up the broth and seasoning.

Try to cut the potatoes into evenly sized cubes so they cook at the same rate.

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