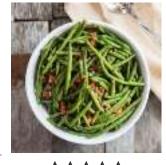
## **Christmas Green Beans with Toasted Pecans**

Christmas green beans are dressed up with pimentos and chopped pecans that are caramelized in butter and honey. A simple, healthy side dish to complete your family dinner.



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5 from 2 votes

Prep Time 5 mins

Cook Time 20 mins Total Time 25 mins

Course: Side Dish Cuisine: American

Keyword: christmas dinner, christmas side dish, pimentos, toasted pecans,

vegetable side dish

Servings: 7 people Calories: 109kcal Author: Julie Clark

## **Ingredients**

- 3 tablespoons butter
- 1 tablespoon honey
- 1/2 teaspoon minced garlic
- 1/3 cup chopped pecans
- 16 ounces frozen fine green beans thawed
- 1/4 cup diced pimentos
- salt and pepper to taste

## Instructions

- 1. In a 12" skillet, melt butter, honey, and garlic over medium-high heat.
- 2. Once the butter is melted, add the pecans. Cook and stir for two minutes until pecans are golden brown.
- 3. Remove the pecans and set them aside in a small bowl.
- 4. In the same skillet, stir in the green beans. Cook, covered over medium heat, stirring occasionally, for 6-10 minutes or until green beans are tender.
- 5. Stir in the pimentos and toasted pecans.
- 6. Season with salt and pepper as desired.

## **Nutrition**

Calories: 109kcal | Carbohydrates: 8g | Protein: 1g | Fat: 8g | Saturated Fat: 3g |

Cholesterol: 12mg | Sodium: 47mg | Potassium: 168mg | Fiber: 2g | Sugar: 4g | Vitamin

A: 780IU | Vitamin C: 13.7mg | Calcium: 29mg | Iron: 0.9mg

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