

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.



Prep Time	Cook Time	Total Time
5 mins	20 mins	25 mins

★★★★★
5 from 2 votes

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