

Spanish-style Green Beans

Inspired by "ThePioneerWoman.com"

Ingredients:

- 5 slices bacon, sliced into 1 inch pieces
- 1 medium onion, diced
- 4 cans (14.5oz cans) whole green beans, drained
- 2 cans (14.5oz) whole tomatoes
- Optional: ¼ tsp cayenne pepper, to taste

Method:

1. Cook bacon in large skillet until beginning to brown. Drain grease from pan and add onions. Continue to cook, stirring occasionally, until bacon and onions are golden brown.
2. Add green beans and whole tomatoes (with juice) to skillet, stir. Reduce heat to low, cover, and let simmer for about 45 minutes.
3. Add optional cayenne pepper. Stir gently and serve.

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