

# Skillet Green Beans with Pancetta & Onion

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## INGREDIENTS

- 1 lb fresh green beans, trimmed
- 4 oz pancetta, diced (or thick-cut bacon as a substitute)
- 1 small yellow onion, thinly sliced
- 2 cloves garlic, minced
- Salt & black pepper, to taste
- Optional garnish: lemon zest or grated parmesan

## DIRECTIONS

1. Cook pancetta & onion: Heat a large skillet over medium heat. Add the pancetta and onion together. Cook for 7-8 minutes, stirring occasionally, until the pancetta is crispy and the onion is softened and golden.
2. Add garlic: Stir in the garlic and cook for 1 minute, until fragrant.
3. Add green beans: Add the green beans directly to the skillet. Season with salt and pepper. Toss to coat in the pancetta fat and onions.
4. Cook until tender: Cover the skillet with a lid (or foil) and let the beans cook for 8-10 minutes, stirring occasionally, until they're tender but still bright green. If the skillet gets too dry, splash in 2-3 tablespoons of water to help steam them.
5. Finish & serve: Stir everything together, taste for seasoning, and top with lemon zest or parmesan if desired. Serve warm.