

Babe's Green Beans with Pancetta and Shallots

*I created this dish for my father. He was a complex man with simple culinary tastes. He liked a great steak—hold the marinade, basic baked potatoes and plain green beans. Now, a girl can only make that so many times without mixing it up a bit. So I put together this green bean recipe with ingredients I thought he'd like. Mission accomplished! I now fondly refer to them as **Babe's Green Beans**, after my dad.*

Ingredients

- 1 pound of green beans, ends and strings removed (halved if they are too long)
- 1 teaspoon salt, for the water
- ½ teaspoon freshly ground black pepper
- 1 large shallot, chopped
- 1 teaspoon butter
- 2 ounces pancetta, small dice



Directions

1. Blanch green beans in a large pot of boiling water for 4-5 minutes, until they are crisp tender. Drain beans and shock them in a bowl of ice water. Drain the ice water and set aside.
2. Heat a large skillet over medium high heat. Add diced pancetta and cook, stirring occasionally. Cook until lightly browned. Use a slotted spoon to remove the pancetta and drain on a paper towel.
3. Add the shallots to the pan and cook until lightly browned.
4. Add the butter, cooked beans and pancetta. Season with pepper. Stir until beans are coated evenly with shallots and pancetta and heated through. Serve warm.

Serves 4 ~ 145 calories per serving