

HOW TO INSTANT POT

GREEN BEANS WITH BACON

A fast, easy dish made in your Instant Pot.
Makes: 6 Servings

Ingredients

- 6 slices bacon, diced
- 1 cup diced onion
- 4 cups halved green beans
- 1/4 cup water
- 1 tsp salt, plus more for seasoning
- 1 tsp freshly ground black pepper, plus more for seasoning

Directions

- Preheat the Instant Pot by selecting Saute and adjusting to high heat. Add the bacon and onion, saute for 2-3 minutes.
- Add the green beans, water, salt and pepper to the pot.
- Lock the lid into place. Select Manual or Pressure Cook and adjust the pressure to High. Cook for 4 minutes.
- When the cooking is complete, quick-release the pressure. Unlock the lid.
- Taste and season with additional salt and pepper, if needed before serving.