



FINCH + FENNEL

Hot Pepper Jelly Holiday Green Beans

YIELDS: 4-6 servings

INGREDIENTS:

- 1 lb Green Beans
- ½ c F+F Hot Pepper Jelly
- Salt & Pepper, to taste
- 2 Garlic Cloves, finely chopped or grated
- ½ c Crispy Shallots or Fried Onions

DIRECTIONS:

1. Preheat the oven to 400°F.
2. Bring a medium-sized sauce pan of generously salted water to a boil.
3. Trim the ends of your green beans & add to the boiling water. Remove the green beans from the water after 1-2 minutes & place them into an ice bath. Then add them to a mixing bowl.
4. Warm ½ cup of F+F Hot Pepper Jelly in the microwave, & pour into the green bean bowl. Season with salt & pepper, toss in the garlic, & mix well.
5. Place the green beans on a lined sheet tray, & bake in the oven for 5-10 minutes, until some color has developed.
6. Remove from the oven & plate up the beans, adding more F+F Hot Pepper Jelly if desired.
7. Top with a generous scoop of crispy shallots or fried onions & enjoy!



Enjoy!

