



Bacon-Wrapped Green Beans

with Horseradish Dip

Thanksgiving 25 Minutes



Appetizer 🍁



Bacon Strips
200 g | 400 g



Green Beans
340 g | 680 g



Chives
7 g | 14 g



Mayonnaise
2 tbsp | 4 tbsp



Creamy
Horseradish
Sauce
2 tbsp | 4 tbsp



Montreal Spice
Blend
1 tbsp | 2 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

1



Prep

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

- Trim **green beans**.
- Cut **bacon strips** in half crosswise.
(NOTE: You should have 16 pieces for 2 ppl or 34 pieces for 4 ppl.)

2



Wrap green beans with bacon

- Place **5-6 beans** perpendicular to **each piece of bacon**. Wrap **bacon** tightly around **green beans** to create bundles.
- Transfer **bacon-wrapped green bean bundles** to a foil-lined baking sheet, seam-sides down.

3



Cook green bean bundles

- Drizzle $\frac{1}{2}$ **tbsp** (1 **tbsp**) **oil** over top of **green bean bundles**, then season with **Montreal Spice Blend**.
- Roast in the **middle** of the oven until **bacon** is crisp, 18-22 min.**

4



Make horseradish sauce

- Thinly slice **chives**.
- Add **horseradish sauce**, **chives** and **mayo** to a small bowl. Stir to combine.

5



Finish serve

- Transfer **bacon-wrapped green beans** to a platter.
- Serve **horseradish sauce** alongside for dipping.