

GREEN BEANS WITH ROASTED RED PEPPERS & SPICED GEORGIA PECANS

Ingredients

- 1-pound fresh green beans
- 12-oz. jar roasted red peppers, drained
- 1/2 teaspoon kosher salt
- 2 teaspoons olive oil
- 1 tablespoon butter
- 1 tablespoon brown sugar
- 3/4 cup Georgia pecan halves
- 1/8 teaspoon cayenne pepper

Directions

1. Steam green beans until just tender.
2. Transfer to large bowl and add red peppers. Sprinkle with 1/4 teaspoon kosher salt and the oil and toss lightly. Reserve.
3. Melt butter in skillet. Add sugar and stir to dissolve.
4. Add pecans, the remaining salt and the cayenne. Cook 2 – 3 minutes to crisp the pecans. Add to vegetables and toss gently. Serve.

