

Steamed beans with lemon, honey mustard & bacon

Ingredients	Instructions
<ul style="list-style-type: none">• 450 g fresh green beans, trimmed• 2 slices bacon, finely chopped• ½ cup minced red onions or shallots• 1 tsp minced garlic• 1 tablespoon honey mustard• 1 tablespoon freshly squeezed lemon juice• ¼ teaspoon each salt and freshly ground black pepper	<ul style="list-style-type: none">• Cook bacon, onions and garlic over medium heat in a 10" non-stick skillet until bacon is crisp and onions are tender, about 6 minutes. Be careful not to burn them.• Place beans in a steamer basket over boiling water. Steam for 5-6 minutes until beans are tender-crisp.• Remove skillet from heat. Add honey mustard and lemon juice and mix well.• Add beans and stir to coat with beans with bacon-onion mixture.• Sprinkle with salt and pepper and serve immediately.