

Green Bean Bundles

Ingredients

- 1 lb green beans, ends snipped
- 3 Tbsp salted butter, melted
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ tsp black pepper
- 4 pieces of prosciutto

Directions

1. Cook beans in a large sauce pan of boiling water for 5 minutes; beans will still be crisp.
2. Place the green beans in a large mixing bowl. Drizzle with melted butter and season with salt and pepper.
3. Divide the green beans into 8 bundles.
4. Slice the prosciutto in half, lengthwise. Gently tie the bundles of green beans together with a prosciutto slice.
5. Serve while still warm.

Handling & Storage

Select brightly colored green beans that snap easily when bent. Refrigerate in a plastic bag for up to a week.

To prepare, wash beans in cold water before cutting and cooking, then snip both ends. To retain sweetness and crispness, trim beans but keep whole.

Nutritional Information

Calories: 73

Total Fat: 5.4 g

Saturated Fat: 3.1 g

Trans Fat: 0.0 g

Cholesterol: 18 mg

Sodium: 268 mg

Total Carbohydrates: 4.1 g

Dietary Fiber: 2.0g

Sugars: 0.8 g

Protein: 3.3 g

Serves: 8