Green Bean Bundles

Prep Time 30 minutes
Cook Time 30 minutes
Total Time 1 hour

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★★★★★
5 from 1 vote

Ingredients

- 2 (14.5-ounce) cans of whole green beans
- 6 to 8 slices of thinly sliced bacon
- 1 (1.0 to 1.25-ounce) packet dry onion soup mix
- 1/2 cup water

Instructions

1. Preheat the oven to 400°F and lightly spray a 9×13-inch baking dish with nonstick cooking spray.
2. Drain green beans and cut bacon slices both horizontally and vertically so that one slice yields 4 pieces. I have found that a good pair of kitchen shears works best here.
3. Take 4 to 6 green beans and wrap them with a piece of bacon and make a knot. Be sure to bring the "tails" of the bacon to the top and bottom so it will cook evenly.
4. Line baking dish with bundles. Mix onion soup mix with 1/2 cup water and pour over bundles.
5. Bake uncovered for 30 minutes or until bacon is crisp. Depending on your oven you might need to put the oven on broil for the last few minutes to get the bacon crispy.

* If nutritional values are provided, they are an estimate and will vary depending on the brands used. The values do not include optional ingredients or when ingredients are added to taste. If calorie count and other nutritional values are important to you, I recommend grabbing your favorite brands and plugging those ingredients into an online nutritional calculator.