

## **GREEN BEANS WITH SAGE AND PANCETTA**

(Bon Appetit - December 2007)

Makes 10 servings

### **INGREDIENTS;**

2-1/2 pounds of fresh green beans, trimmed (check out Costco's)  
8 ounces thinly sliced pancetta, coarsely chopped  
2 TBSP extra-virgin olive oil, divided  
3 TBSP coarsely chopped fresh sage  
Fleur de sel or other medium-grain sea salt for serving (optional)

### **TO DO:**

1. Line baking sheet with several layers of paper towels.
2. Cook beans in large pot of boiling water until tender-crisp - 4 to 6 minutes depending upon size of beans (if using smaller Costco beans, check after approx. 3 minutes)
3. Drain, then spread beans out on paper towels. DO AHEAD. Can be made 2 hours ahead. Let stand at room temperature.
4. Combine pancetta and 1 TBSP olive oil in large, non-stick skillet. Saute over medium heat until pancetta is crisp, separating pieces with two forks, for about 10 minutes.
5. Add sage and stir until fragrant - about 1 minute.
6. Heat remaining 1 TBSP oil in the same skillet over med-high heat. Add beans and sauté until heated through - about 5 minutes.
7. Add pancetta mixture and toss to blend.
8. Season to blend with freshly ground black pepper, sprinkle with sea salt, if desired.