



# MABS' BBQ GREEN BEAN CASSEROLE

- 4 cups fresh green beans, rinsed and trimmed
- 1 each red, yellow, orange bell pepper, cored and finely diced
- 1 shallot, thinly sliced
- 4 slices peppered bacon, diced
- 1/3 cup **MABS' BBQ SAUCE AND MARINADE**

Preheat oven to 425°.

Steam beans until just tender. Set aside.

Cook bacon until partially crisp.

Add peppers and shallot to pan and continue cooking at medium heat until barely soft.

Drain well.

Combine vegetable mixture and beans, stir in BBQ Sauce and spoon into lightly oiled casserole dish.

Bake for 10 minutes.