

Mexican Green Beans

Joan Reifschneider - Buena Park, CA
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Yield: 10 to 12 servings

*2 slices bacon, cut up
1/2 medium onion, chopped
1 can (12 ounce) whole
tomatoes with liquid
1 pound fresh green beans
(or two 12 ounce cans) (or
two 10 ounce packages
frozen), drained
1 to 2 teaspoons chili
powder
1 cup grated cheddar
cheese
1 cup grated Monterey jack
cheese*

Preparation Time: 15 minutes**Bake Time: 10 minutes**

In a four-quart saucepan, saute' the bacon and onion until the bacon is done and the onion is soft and yellow. Add the tomatoes with liquid, green beans (if using canned, drained first) and chili powder.

Cook, covered, until fork-tender, about 20 minutes. (You may need about one cup of water.) Pour into a four-quart casserole. Top with cheese. Place in the microwave on HIGH to melt the cheese or place in a 350 degree oven to melt.

Per Serving (excluding unknown items): 574 Calories; 45g Fat (69.8% calories from fat); 34g Protein; 10g Carbohydrate; 4g Dietary Fiber; 130mg Cholesterol; 983mg Sodium. Exchanges: 1/2 Grain(Starch); 4 1/2 Lean Meat; 1 Vegetable; 6 Fat.