

Less than 30 minutes

Serves 6-8

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- Glug olive oil
- 1 packet (200g) streaky bacon, sliced
- 4 slices rustic ciabatta or rustic baguette, torn into chunks
- Salt and milled pepper
- 2 Tbsp (30ml) butter
- 2 cloves garlic, chopped
- 2 packets (200g each) fine green beans, blanched
- 1 packet (330g) Brussels sprouts, blanched
- Squeeze lemon juice

Method

1. Heat oil in a pan and fry bacon until crispy.
2. Add bread chunks and fry until crispy and golden.
3. Season and remove from heat. Set aside.
4. Heat butter in the same pan and fry garlic for about a minute.
5. Add greens, season and fry until crispy.
6. Add lemon juice to taste.
7. Serve greens topped with bacon bits and croutons.

[Browse more festive recipes here.](#)