Traeger Green Beans

Do you love green beans as much as I do? I could eat bushels of them. Add to that some garden rub and the Traeger grill and it only gets better

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** Serves 6-8 people

##### **Prep time:** 5 Minutes

##### **Cook time:** 15-20 minutes, depending on desired doneness

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 2 lbs **Green Beans, Fresh, Whole Bag weight is 32oz**

### 4 tbsp **Oil, Canola/Olive Blend**

### 2 tbsp **Garden Rub, 5280 Culinary**

### Meat Church Pellets or Reserve Blend Pellets

### Traeger Grilling Basket

# Prep Directions:

* Green Bean Prep
	+ Check for sticks, stems or stalks
	+ Clip or pick as needed

# Cooking Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, or any cooking tools

Clean out Traeger as needed and change drip tray liner

Fill pellet hopper with Ace Reserve Blend Pellets

Set Traeger to 400˚ F, hit enter and hit ignite

* Rinse and air dry the green beans
* Place into a mixing bowl or aluminum disposable pan
* Lightly drizzle with oil and season to taste with the Garden rub
* Mix well to ensure they are coated
* Toss the green beans again to coat once more
* Carefully place the green beans onto the grilling basket
* Open Traeger and place the grilling pan onto the grill
* Roast for 15 minutes and toss or stir if needed
* Close the lid and continue to roast until desired doneness is reached, approx cook time 15-20 minutes
* Remove using heat safe gloves and tongs, place onto a surface that will handle hot items
* For a nice glaze and finish, drizzle with Fire Honey
	+ For a nice crunch, top with toasted salted almonds
* Serve with tongs

**SHOPPING LIST**

Traeger Ironwood 885 Ace SKU – 8030462

Traeger Reserve Pellets Ace SKU – 8015887

Traeger Grilling Basket Ace SKU - 8019502

Garden Rub, 5280 Culinary Ace SKU - 8561920

Fire Honey, 5280 Culinary Ace SKU - 8017719