



## Lexi's Green Bean Bundles

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### INGREDIENTS

- 1/2 bag fresh green beans, trimmed and washed
- 6 slices honey ham
- 12 large garlic cloves, peeled
- Olive oil, salt and pepper to taste

### DIRECTIONS

1. Preheat oven at 425.
2. Line a cookie sheet with parchment paper.
3. Place one slice of ham on a cutting board.
4. Fold it in 3 lengthwise.
5. Take about 8 green beans in your hand to form a bundle.
6. Place the green beans over the ham.
7. Roll the ham around the center of the bundle.
8. Place on lined cookie sheet.
9. Repeat until all 6 bundles are made.
10. Note: Feel free to make more than six bundles.
11. Insert one garlic clove into each bundle.
12. Place the rest of the garlic between the bundles.
13. Drizzle olive oil over green beans and garlic.
14. Add salt and pepper to taste, making sure not to overdue it since the ham has salt.
15. Bake for about 20 minutes or until green beans are grilled and ham begins to crisp.
16. Serve as a side dish or appetizer.