

Deep Fried Green Beans

From your garden to the table, this is a green bean your kids will love to eat! These fried green beans are best served with ranch dressing. Fresh green beans are blanched, then deep-fried to a golden crispness that nobody can resist.

Prep Time:

10 mins

Cook Time:

10 mins

Total Time:

20 mins

Servings:

4

Ingredients

- 1 pound fresh green beans
- ½ cup all-purpose flour
- 1 large egg
- 1 cup seasoned bread crumbs
- 2 cups vegetable oil, or as needed

Directions

1. Bring a large pot of water to a boil; cook beans in boiling water until bright green, about 2 minutes. Immediately transfer green beans to a bowl of ice water to stop the cooking process. Drain and pat dry beans with paper towels.
2. Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).
3. Pour flour into a bowl. Whisk egg in a separate bowl. Pour bread crumbs into a third bowl.
4. Coat green beans with flour; transfer to beaten egg and coat evenly. Press coated green beans into bread crumbs.