

Korean Style Green Beans



Recipe by: moongardens.org

Ingredients

2 lbs. stemmed green beans
3 tbsp. sesame oil
1 tbsp. Rice vinegar
1 tsp. sugar
1 tbsp. lemon juice
1 tsp. fresh grated ginger
2 tbsp. sesame seeds
Salt and fresh pepper to taste



Directions

Bring a large pot of water to a boil. Add the stemmed green beans to the pot and cook uncovered until crisp-tender, 3 to 4 minutes. Drain the green beans and set aside.

In a large bowl, whisk the sesame oil, rice vinegar, sugar, lemon juice and grated ginger. Whisk until well blended. Add the green beans and sesame seeds, and toss to coat. Season with salt and pepper and serve.

For any comments or suggested ingredients for upcoming recipes, please email us at moongardens.org@gmail.com