



Green Beans with Peanut Sauce



Featuring:
Stonewall Kitchen
Roasted Garlic Peanut Sauce

Recipe From:
Stonewall Kitchen

INGREDIENTS

- 1/3 cup **Stonewall Kitchen Roasted Garlic Peanut Sauce**
- 1 tablespoon rice wine vinegar
- 1 tablespoon soy sauce
- 1/2 teaspoon chili oil (optional)

- 1 pound green beans or long beans, ends trimmed
- 1 teaspoon baking soda
- 1 tablespoon pickled ginger
- Sesame seeds, toasted for garnish

DIRECTIONS

Combine **Roasted Garlic Peanut Sauce**, rice wine vinegar, soy sauce, and chili oil. Set aside.

Cut pickled ginger into strips.

Parboil beans in water with baking soda (to preserve green color) until tender-crisp.

Drain beans, toss with Roasted Garlic Peanut Sauce Dressing and garnish with pickled ginger and toasted sesame seeds.