Sesame Green Bean Salad

Description

Someone asks for the recipe for this chilled salad every time I make it. It's a refreshing salad that's great for potlucks and other get-togethers

Summary

Yield: 5
Prep Time: 20 minutes
Category: Vegetables
Cuisine: American
Tags: Football Thanksgiving Christmas

Ingredients

- 1 lb green beans trimmed
- 1 tbsp soy sauce
- 2 tsp olive oil
- 1 tsp sugar
- 1 tsp rice wine vinegar
- 1/2 tsp salt
- 2 tbsp toasted sesame seeds
- chicken broth
- fresh minced garlic

Instructions

Place the beans in a large saucepan and cover with chicken broth.

Bring to a boil. Cook, uncovered, for 8-10 minutes or until crisp-tender.

Drain and rinse in cold water; pat dry. Place in a serving bowl.

In a small bowl, whisk the soy sauce, canola oil, sugar, vinegar, sesame oil, garlic and salt.

Pour over beans and toss to coat.

Sprinkle with sesame seeds; toss again.

Serve at room temperature.