



**Miele**

# Warm salad of green beans, almonds and hot and sour dressing

By Miele

**5 minutes**

**3-4 minutes dependant on doneness of the beans**

**3-4 as a side**

Serves

## INGREDIENTS

2 cups green beans, topped and tailed  
2 tablespoons lemon juice  
1 tablespoon white wine vinegar  
1 tablespoon fish sauce  
1 teaspoon grated ginger  
Finely chopped chilli to your liking  
1 tablespoon shredded coriander leaves  
1 tablespoon olive oil  
Pinch of white sugar  
3 tablespoons flaked almonds  
Sea salt flakes

## **METHOD**

1. On medium-high heat, Induction setting 7, toast almonds in a dry frying pan, tossing regularly, set aside.
2. In a small glass jar place lemon juice, vinegar, fish sauce, ginger, chilli, coriander, oil and sugar. Screw the lid on and shake to emulsify the dressing.
3. In a small saucepan bring water with a good pinch of salt to the boil on high heat, Induction setting 9, or Boost function.
4. Add beans to the boiling salted water and blanch for 3-4 minutes, depending on cooking doneness of the beans.
5. Drain beans, place in a bowl and add half of the dressing to the warm beans, toss the beans in the dressing. Add more dressing if desired.
6. Place in a serving bowl then sprinkle with toasted almond flakes.

## **HINTS AND TIPS**

- Green beans can be substituted with sugar snap peas and snow peas. Reduce cooking time for sugar snap peas and snow peas to 1-2 minutes.