



Miele

Green beans, ginger, tahini

By Michael Meredith

5 minutes

Preparation Time

2 minutes

Cooking Time

8

Serves

INGREDIENTS

400g green beans
Olive oil
1 tbs toasted black sesame

Ginger and tahini dressing

2 tbs grapeseed oil
1 tbs brown rice vinegar
1 tbs tamari
1 tbs lemon juice
1 tbs tahini
2 tbs honey
1 tsp ginger, grated
Salt

METHOD

Green beans

1. Top beans and place in a perforated steam container.
2. Steam at 100°C for 2 minutes.

Ginger and tahini dressing

1. Place all dressing ingredients together in a bowl and whisk to combine, adjust seasoning with salt.

To serve

1. Place beans into a bowl and add dressing.
2. Serve warm, sprinkled with sesame seeds.