

Miele

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

By Miele

5 minutes

Preparation time

3-4 minutes dependant on doneness of the beans

Cooking time

3-4 side servings

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.