

# 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.