

Miele

Green beans, ginger, tahini

By Michael Meredith

5 minutes

Preparation time

2 minutes

Cooking time

8 servings

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.