Green Beans With Magic Sauce

Ingredients

- 1 T Olive Oil
- 2 lb Green Beans
- 1 T Salt (plus 1/2 teaspoon)
- 3 T Soy Sauce
- 3 T Tahini
- 2 T Honey
- 1 T Sesame Oil
- 3 clv Garlic (minced)
- 2 T Cilantro (chopped)
- 1/2 t Sesame Seeds
- 1/8 t Crushed Red Pepper

Instructions

1. Bring a large pot of water to a boil with 1 tablespoon salt. Once the pot is boiling add green beans. Cook for 5 minutes and then drain into a bowl of ice water.
2. Add soy sauce, tahini, honey, sesame oil, red pepper, and garlic to a large bowl. Whisk until thoroughly combined. Set aside.
3. Add olive oil to a large saucepan over medium heat. Add green beans and season with 1/2 teaspoon salt. Saute beans until just tender, about 3 minutes then turn off heat.
4. Add green beans into the bowl of sauce and mix until beans are coated in sauce. Sprinkle with cilantro and sesame seeds on top and serve immediately.

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