

# Ginger-Cilantro Green Bean Saute

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## Servings: 8

*1 cup fresh cilantro, divided*  
*1 tablespoon ginger stir in*  
*paste*  
*1/2 cup orange (or lemon)*  
*dressing*  
*3 tablespoons olive oil*  
*1 bag (12 to 16 ounces)*  
*fresh green beans, trimmed*  
*1 tablespoon garam masala*  
*(or pumpkin pie spice)*  
*1/2 teaspoon Kosher salt*  
*1/2 cup dried apricots,*  
*coarsely chopped*  
*1/3 cup cashew pieces,*  
*coarsely chopped*

Place 3/4 cup of the cilantro leaves, ginger paste, and the dressing into a blender or food processor. Blend until smooth. Set aside.

Preheat a large nonstick saute' pan on medium for 2 to 3 minutes. Place oil in the pan. Add the green beans, garam masala and salt. Cook for 7 to 8 minutes, stirring occasionally, until the beans are crisp-tender. Remove the pan from the heat. Let stand to cool.

Chop the apricots, cashews and remaining 1/4 cup of cilantro. In a large bowl, combine the green beans, apricots, cashews and dressing. Toss until blended. Top with cilantro. Serve.

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Per Serving (excluding unknown items): 65 Calories; 5g Fat (67.9% calories from fat); trace Protein; 5g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 119mg Sodium. Exchanges: 1/2 Fruit; 1 Fat.