

Green Beans with Magic Sauce

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Food Network Magazine - March 2020

Servings: 4

*1/2 tablespoon soy sauce
1 1/2 pounds green beans,
trimmed
Kosher salt
3 tablespoons soy sauce
3 tablespoons tahini
2 tablespoons honey
1 tablespoon toasted
sesame oil
pinch red pepper flakes
2 cloves garlic, minced*

In a large saucepan over medium heat, heat the olive oil. Add the green beans. Saute' until just tender, 5 to 7 minutes. Season lightly with salt to taste. Remove from the heat.

In a small bowl, combine the soy sauce, tahini, honey, sesame oil, red pepper flakes and garlic. Mix until thoroughly combined.

Drizzle over the green beans and lightly toss to combine.

Per Serving (excluding unknown items): 156 Calories; 6g Fat (32.4% calories from fat); 6g Protein; 24g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 923mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 1/2 Vegetable; 1 Fat; 1/2 Other Carbohydrates.