



Recipe



Sautéed Green Beans

½ tablespoon of Melgarejo Hojiblanca EVOO

1 ½ lbs. of trimmed green beans

Kosher Salt

1 teaspoon of Honey Ginger Balsamic Vinegar

3 tablespoons of soy sauce

3 tablespoons of tahini

2 tablespoon of honey

1 tablespoon of Toasted Sesame Oil

2 minced garlic cloves

Heat EVOO in a large saucepan over medium heat, add the green beans, Honey Ginger Balsamic Vinegar, and sauté until tender – 5-6 min. Season lightly with salt to taste and remove from heat. In a bowl, combine the soy sauce, tahini, honey, Toasted Sesame Oil, and garlic and mix thoroughly. Drizzle over the green beans and lightly toss to combine.