



Fresh Bean Salad

From dulcetcuisine.com

- 1 lb Fresh green, yellow and/or purple beans
- 1t fresh ginger root, grated
- ¼ c fresh radish, thinly sliced
- 1 T toasted sesame seeds
- Dulcet Toasted Sesame & Ginger Asian Sauce

1. Blanch the beans in boiling water for 1 minute.
 1. Strain and rinse with cold water.
 2. Toss with Dulcet Toasted Sesame & Ginger Asian Sauce and ginger.
 3. Garnish with radish and sesame seeds.
- Serves 4-6



Notes: _____

From our test kitchen:

Everything can be prepared ahead and placed in the refrigerator. We suggest tossing the salad just before the meal.