

**Miele**

# Green beans, ginger, tahini

By Michael Meredith

**5 minutes**

Preparation Time

**2 minutes**

Cooking Time

**8**

Serves



## INGREDIENTS

400g green beans

Olive oil

1 tbs toasted black sesame

### Ginger and tahini dressing

2 tbs grapeseed oil

1 tbs brown rice vinegar

1 tbs tamari

1 tbs lemon juice

1 tbs tahini

2 tbs honey

1 tsp ginger, grated

Salt

## METHOD

### Green beans

1. Top beans and place in a perforated steam container.
2. Steam at 100°C for 2 minutes.

### Ginger and tahini dressing

1. Place all dressing ingredients together in a bowl and whisk to combine, adjust seasoning with salt.

### To serve

1. Place beans into a bowl and add dressing.
2. Serve warm, sprinkled with sesame seeds.