



Asian String Beans

I love Asian food. But between all of the lo meins and rice dishes, there are only so many starches I can handle. Enter the string bean. I decided to combine my recipes for Sesame Noodles ([insert hyperlink](#)) and my normal green bean recipe for this fusion dish -- delish!

Ingredients:

- 2 lbs string beans
- 1/3 c toasted sesame oil
- 1/3 c soy sauce
- 3 Tbsp sugar
- 1/4 c toasted slivered almonds

Directions:

1. Prepare your string beans by rinsing and snapping the ends. Steam for 5-6 minutes. Remove from heat.
2. Combine sesame oil, soy sauce and sugar. Pour over string beans.
3. Over a medium heat, toast your slivered almonds until lightly browned. Add right before serving.

Note: Like so many dishes, these string beans are best served hot, right after they are made. They can, however, also be served at room temperature.

Serves 8-10.