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Oriental Flavored Green Beans

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Introduction:

I have been over run with green beans! I have frozen many up for winter use, but last night after blanching oodles of them. I took about 1 1/2 lbs of them and decided to use them somehow for dinner. I went to my spice cabinet and threw together some oriental flavors and this is what I came up with,,,,,My hubs adored this mixture, the green beans were so tasty. The left overs I placed in the frig for tomorrow.~~!!Today, I pulled the left overs out of the frig and added to fresh baby greens--WOW!! made an awesome salad.

Preparation:

This recipe was so easy. I am sure it can be used on frozen /defrosted green beans also.

Recipe Type:

[side dishes](#) [1]

Ingredients:

Oriental Flavored Green Beans
1 1/2 lbs of blanched green beans
1 small red onion chopped fine
Vinaigrette mix
2 Tablespoons of soy sauce
2 teaspoon of rice wine vinegar
1 teaspoon toasted sesame seed oil
1 teaspoon hot pepper flakes
Pour over green beans, toss and serve.

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Links:

[1] <http://kgi.org/recipe-type/side-dishes>