



## Warm Green Bean Salad with Thai Dressing

A delicious way to eat green beans.

200g green beans  
2 tbsp coriander leaves

### Dressing

2 tbsp lime juice  
1 small red chilli  
2 tbsp fish sauce  
1 tsp sugar  
2 spring onions – finely sliced  
1 small clove garlic – finely sliced



1. Steam the beans for 2 – 3 minutes until starting to soften, but still with a little crunch.
2. Mix all the dressing ingredients together.
3. When the beans are done, tip into a bowl, pour over the dressing and coriander leaves.
4. Mix well and serve warm or cold.

### *Hints, Tips and Variations*

*Gluten & dairy free*

*For vegetarians, swap the fish sauce for soya sauce or liquid aminos.*

*This dish can be made with all sorts of vegetables – broccoli, carrots, mangetout, baby corn, broad beans, edamame beans.... Let your imagination run riot!*