

Asian Style Green Beans Vinaigrette

For 4-6 servings

- $\frac{3}{4}$ lb. Green beans, stem end trimmed
- 1 pt. Cherry tomatoes, cut in half
- 1 small Red onion, cut in half horizontally and then sliced in very thin half rings
- 1 bunch Basil, cut chiffonade
- 1 bunch Mint, minced

For vinaigrette:

- $\frac{1}{2}$ c. Fresh lime juice
- 3 Tbl. Soy sauce
- 2 tsp. Sesame oil
- 1 Tbl. Sugar or honey
- 2 Garlic cloves, minced
- 1 Tbl. Red pepper flakes or to taste
- Salt and pepper to taste
- 1 $\frac{1}{2}$ c. Oil such as canola, safflower or peanut (approximate amount)

Blanch and shock green beans. Pat the beans in a towel until dry. Mix beans, tomatoes, onions, basil and mint. Toss with just enough of the vinaigrette to lightly coat the beans.

To make vinaigrette:

Whisk together lime juice, soy sauce, sesame oil, honey, garlic, pepper flakes and salt and pepper. Continue to whisk while slowly adding the oil until desired consistency.