

New York Times **Bestselling Author**

SUSAN MALLERY

Teriyaki-Glazed Green Beans

Ingredients:

- ♥ 1 lb fresh green beans
- ♥ 1 T sesame seeds
- ♥ 1 T sesame oil
- ♥ 1/3 C teriyaki sauce



Teriyaki-Glazed Green Beans

Instructions:

Place the greens in a large sauté pan with about half a cup of water. Cover. Cook over medium heat until the water is mostly gone, about 5 minutes. While the green beans are cooking, toast the sesame seeds in a small, dry sauté pan. Be careful, the seeds will burn easily.

Uncover the beans. Add the sesame oil to the pan and toss to coat. Cook another 2 minutes. Add the teriyaki sauce and toss to coat. Put on a plate and then sprinkle the beans with the sesame seeds.

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