

## Sesame Ginger Green Beans

Submitted by Michelle Jarvie-Eggart

### INGREDIENTS

1 c. vegetable oil

3 small shallots

1 lb. Fresh Green Beans

1 tbsp. olive oil

1 tbsp. sesame oil

1 tbsp. grated fresh ginger

1 tsp. salt

2 tbsp. sesame seeds

### DIRECTIONS

Preheat oven to 400 degree F. Meanwhile, in a small pan over medium-high heat, heat vegetable oil. Add shallots and fry, stirring occasionally with a wooden spoon, until golden brown, 12 to 15 minutes. Transfer to a paper-towel-lined plate to drain.

Meanwhile, on a rimmed baking sheet, toss green beans with olive oil, sesame oil, ginger, and salt to coat. Roast beans until tender but still green, 5 to 8 minutes.

Transfer beans to a serving dish and toss with sesame seeds. Top with reserved shallots.