

EASY GARLIC-SESAME GREEN BEANS

INGREDIENTS

- 3 tbsp. extra-virgin olive oil
 - 1 tsp. toasted sesame oil
 - 2 cloves garlic, minced
 - 2 tsp. kosher salt
 - 2 lbs. green beans, trimmed
 - 2 tbsp. toasted sesame seeds
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PREPARATION

Blanch beans: Mix the olive and sesame oil and add the minced garlic and salt. Set aside. Working in batches, cook the green beans in a stockpot of boiling, salted water until just crisp-tender, about 5-7 minutes per batch. Do not cover the pot. Transfer the cooked beans (with a skimmer) to a bowl. Toss the warm beans in olive/garlic/salt mixture.

Assemble: Just before serving, sprinkle with toasted sesame seeds and serve at room temperature.

Serves 8.

Leftovers: These beans are great served at room temperature or mixed into a green salad, pasta, Chinese chicken salad or soup.

Recipe created by Parties That Cook® www.PartiesThatCook.com

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