

Sesame Green Beans with Crispy Garlic

Ingredients

24 oz green beans, trimmed and washed
1 shallot, minced
1 green onion, minced
25 cloves garlic
6 tablespoons sesame oil
1/4 cup soy sauce
1/8 cup rice vinegar
1/8 cup water
1 1/2 teaspoons brown sugar
2 pinches salt
juice of 1/2 lemon
olive oil
sesame seeds



Method

1. Preheat oven to 400 degrees. In a small cupcake pan, place two cloves of garlic in each cup, reserving one for the marinade. Drizzle each cup holding the garlic cloves with olive oil. When the oven is heated, bake the garlic until they are golden brown and crispy, approximately 10 - 15 minutes. Set aside.
 2. Steam the washed and trimmed green beans until tender.
 3. To make the marinade, mince the shallot, green onion, and the reserved clove of garlic. In a medium mixing bowl, add the sesame oil, soy sauce, rice vinegar, water, shallot, green onion, garlic, brown sugar, salt, and lemon juice. Whisk until mixed thoroughly.
 4. Add the green beans and crispy garlic to the bowl and toss to coat. Garnish by sprinkling white and black sesame seeds on top. Enjoy!
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Source: [The Ginger Veganista \(Servings: --\)](#)
