

GREEN BEANS & MUSHROOMS WITH TANGY SOY DRESSING

INGREDIENTS

- 300g French green beans - trimmed
- 100g small white mushroom - halved
- 20g pack chives - chopped
- 5 tbsp. soy sauce
- 1 tbsp. grated fresh root ginger
- 1 garlic clove, crushed with a knife
- 2 tbsp. lemon juice
- 5 tbsp. extra-virgin olive oil



PREPARATION

1. Boil the beans in salted water for about 5-7 minutes and then drain and submerge in a bowl of iced water.
2. Pat dry with a tea towel and tip into a bowl along with mushrooms and chives.
3. Add the rest of the ingredients into a small jar and shake well to combine. Pour it over the beans and toss gently.
4. Pack in a covered container and refrigerate.
5. Serve with your favorite meal.
6. Enjoy!

