



ASIAN BEAN SALAD

INGREDIENTS

- 1 lb green beans, trimmed, 1" pieces
- 1 lb edamame beans, frozen or fresh, shelled
- 4 Tbsp garlic, minced
- 5 Tbsp Sweet Heat
- 3 Tbsp Soy Sauce
- ¼ c pickled ginger, minced
- 4 Tbsp pickled ginger juice
- 1 Tbsp wasabi paste
- 1 tsp salt
- ½ lb bean sprouts
- 8 oz corn kernels, fresh or frozen
- ½ small red onion, diced

DIRECTIONS

- 1 Cook green beans in lightly salted boiling water for 3-4 minutes.
- 2 Add edamame beans and cook for 1 minute.
- 3 Drain beans and rinse with cold water to stop the cooking.
- 4 In large bowl combine garlic, sweet heat, soy sauce, pickled ginger and juice, wasabi paste and salt.
- 5 Add beans, bean sprouts, corn and onion.
- 6 Toss well.
- 7 Serve chilled.

YIELD 4-6 servings