



## GREEN BEANS WITH SESAME VINAIGRETTE

### *Ingredients*

- |                               |                              |
|-------------------------------|------------------------------|
| 1–1/2 lb green beans, trimmed | 2 tsp Dijon mustard          |
| 3 tbsp extra virgin olive oil | 1/2 tsp salt                 |
| 1 tsp sesame oil              | 1/4 tsp black pepper         |
| 1 tbsp white-wine vinegar     | 2 tbsp sesame seeds, toasted |

### *Directions*

Cook beans in a pot of boiling salted water, uncovered, until crisp tender, 4 to 5 minutes. Drain in a colander and immediately transfer to a bowl of ice water to stop cooking and retain color. When beans are cool, drain and pat dry. While beans are cooling, whisk together oils, vinegar, mustard, salt, and pepper in a large bowl until combined well. Add cooled beans and sesame seeds and toss to coat.

**Note:** To toast sesame seeds, heat small skillet over high heat. Add sesame seeds and brown, stirring often as to not burn the seeds.

### *Ellena's Notes*

This is the perfect recipe to take to a potluck. Serve cold or zap them in the microwave at the last minute. People will rave! I often add a handful of small grape tomatoes, sliced in half, for added color and pizzazz!



Use gluten-free mustard.

### *Wine Pairing*

Our Riesling, Muscat, or Moscato are all surprising pairings with the sesame oil.