

## Green Beans Amandine

Miso-mirin sauce transforms plain vegetables into something you'll be proud to serve. Other vegetables, such as sliced asparagus or thinly sliced cabbage can be substituted for the green beans and almonds.

Heat the oil in a medium-sized skillet over medium heat and sauté the almonds for 2-3 minutes. Add the green beans and salt and sauté 1-2 minutes more. Add water to just cover the bottom of the pan, cover and steam until just tender and still colorful. Combine the miso and mirin, add it to the vegetables, toss, and cook 1 minute more, adding a little more water if needed.

### **Preparation List:**

#### **Serves 4**

- 2 teaspoons sesame, canola or high-oleic safflower oil
- 1/3 cup slivered almonds
- 3½ cups green beans, thinly sliced on the diagonal (French style)
- pinch sea salt
- 3 tablespoons mellow white miso
- 3 tablespoons mirin