

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Roasted Wax Beans with Peanuts and Cilantro

1 lb	-wax beans, trimmed
1 tbsp	-vegetable oil
2 tsp	-low sodium soy sauce
¼ tsp	-grated fresh ginger
¾ tsp	-fresh lemon juice
½ tsp	-light brown sugar
¼ cup	-unsalted peanuts
¼ cup	-fresh cilantro

Directions:

Preheat oven to 450°. On a rimmed baking sheet, toss wax beans, oil, and season with salt & pepper. Roast until browned in spots and tender, about 10-15 minutes, tossing halfway through. In a medium bowl, combine soy sauce, ginger, lemon juice, and sugar. Add roasted beans, peanuts, and cilantro leaves, toss to combine and serve.



Untiedt's Vegetable Farm, Inc.

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