

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

Thai Style Green Beans

- 1 tbsp reduced sodium soy sauce
 - 1 tbsp hoisin sauce
 - 1 tbsp creamy peanut butter
 - 1/8 tsp crushed red pepper flakes
 - 1 tbsp chopped shallot
 - 1 tsp minced fresh gingerroot
 - 1 tbsp canola, peanut, or coconut oil
 - 1/2 lb fresh green beans, trimmed
- minced fresh cilantro and chopped dry roasted peanuts, optional

Directions:

In a small bowl, combine the soy sauce, hoisin sauce, peanut butter and red pepper flakes; set aside. In a small skillet, saute shallot and ginger in oil over medium heat for 2 minutes or until crisp-tender. Add green beans; cook and sit for 3 minutes or until crisp-tender. Add reserved sauce; toss to coat. Sprinkle with cilantro and peanuts if desired.



Untiedt's Vegetable Farm, Inc.

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