

Grilled Green Beans

Ingredients:

1 lb green beans, ends trimmed*
3 tbsp extra-virgin olive oil
2 tbsp soy sauce
1 tbsp chili garlic
2 tsp honey

Pinch of red pepper flakes
Kosher salt
Sesame seeds, for garnish
Roasted peanuts, chopped (optional)

Method:

1. Preheat a large grill pan over medium-high heat or a grill pan to high. In a large bowl, whisk together olive oil, soy sauce, chili garlic paste, honey, and red pepper flakes; then add green beans and toss to coat. Season with salt
2. Place green beans on grill pan and cook until charred all over, about 7 minutes total .
3. Garnish with sesame seeds, green onions , and peanuts.

Source: Delish

[https://www.delish.com/cooking/recipe-ideas/a22243865/
grilled-green-beans-recipe/](https://www.delish.com/cooking/recipe-ideas/a22243865/grilled-green-beans-recipe/)

Green Beans: Victoria Park