

GREEN BEANS AND MUSHROOMS WITH TANGY SOY DRESSING

(greatly adapted from www.bbcgoodfood.com)

1 pound green beans, trimmed
8 oz small white mushrooms, sliced
1 Tbsp. chopped chives (optional--I didn't feel they were a necessary component)
5 Tbsp. soy sauce
1 Tbsp. grated fresh root ginger (essential)
1 Tbsp. honey
1 garlic clove, minced
2 Tbsp. lemon juice
5 Tbsp. extra-virgin olive oil

butter for sauteeing mushrooms

Melt two tablespoons of butter in a skillet. Saute the mushrooms (leaving plenty of room between them) in several batches until they are nicely cooked (about 5 minutes). Add more butter as necessary.

Cook the beans in boiling water for 5-7 minutes until crisp-tender. Drain.

Put the remaining ingredients in a jar and shake well. Mix the beans and mushrooms, pour over the sauce.

Serves 6.

www.thecooksnextdoor.com