

TASTY GREEN BEANS

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Easy

2 servings

Active time: 15 minutes

Total time: 25 minutes

2 tbsp extra virgin olive oil

½ bunch of dandelion greens or spinach

1 tsp ginger, grated

1 pinch of Himalayan Crystal Salt

3 big handfuls of green beans

1 roasted red pepper, diced

½ package pea shoots or sprouts



- Mix diced roasted red peppers, ginger, **Himalayan Crystal Salt** and olive oil together in a small bowl. If the red peppers were stored in olive oil you can omit the added olive oil.
- Put beans in a steamer and steam for just 1 minute. This is enough to heat them through and keep them crunchy.
- Arrange dandelion greens or spinach on a large serving plate while the beans are steaming.
- Place beans on top of greens and then sprinkle on red pepper mixture. Top with pea shoots or sprouts.

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