

## **Snake Bean Salad with Ginger and Lemon**



### **Ingredients- (to serve 8 as a side)**

**3 bunches snake beans**  
**4 cups of cooked butter beans or similar**

**2-3 cm chunk of ginger**  
**4 cloves garlic**  
**One red chili or more to taste**  
**Zest/ peel and juice of 3- 4 small local lemons**  
**½ cup of olive oil or to taste**  
**Basil or seasonal herbs- chopped**  
**One teaspoon of salt or to taste**  
**One red chili and olive oil,**  
**One red onion/ spring onions**

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## What to do-

- Cook the butter beans until tender (or buy in a tin)
- Peel them
- Cut the snake beans into 3-4 cm lengths
- Steam them the beans until just cooked through and a bright green and set aside to cool

## Make the dressing-

- Peel and grate the ginger
- Dice or crush the garlic
- Seed and cut the chili
- Zest the lemons and then juice them
- Cut the red onion or spring onions finely
- Add olive oil and salt
- Mix together and pour over the beans and serve in a bowl.
- Chop the seasonal herbs (Basil or 5 spice) and sprinkle over

*Snake beans grow all year and thrive in the wet season and are very versatile.*