

# Sweet and Sour Four Bean Salad

From – *Better Homes and Gardens* - Sheri Castle

½ cup rice vinegar  
2 Tbsp peeled, grated fresh ginger  
2 Tbsp agave nectar or honey  
1 lime, juiced (2 Tbsp)  
1 Tbsp soy sauce  
1 Tbsp fish sauce  
½ lb fresh green beans, trimmed and halved lengthwise  
½ lb fresh yellow beans, trimmed and halved lengthwise  
1 red bell pepper, cut into thin strips  
1 can garbanzo beans, rinsed and drained  
1 cup frozen shelled edemame  
¼ tsp crushed red pepper  
cilantro (optional)

- In a bowl whisk together vinegar, ginger, agave nectar, lime juice, soy sauce, and fish sauce.
- Add the beans and red pepper.
- Stir to coat. Cover, let stand 30 minutes or cover and chill up to 24 hours.
- Garnish with cilantro before serving (optional).



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