

# Green Bean and Peach Salad with Honey Sriracha Dressing

Recipe By *Sina Mizrahi*



Cooking and Prep:  30  
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Serves:  8

Contains: 

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Nine Days

**Diet:** Vegetarian, Gluten Free,  
Low Fat, Low Carb,  
Pescetarian

**Source:** Relish by Binah  
Magazine

Spring conjures up images of burgeoning cherry blossoms, lawns dotted with dandelions, and warm sunshine. But living in L.A., I miss the transition of the seasons and usually know spring and summer have arrived by the produce highlighted at the markets. When berries, asparagus, ramps, and rhubarb make their appearance, I know it's officially spring. In this recipe, I've tried to showcase the best of the season in a dish that is fresh, healthy, and delicious. When creating a dish, I love combining flavors and textures. In this green bean salad, there's sweetness from the peach and honey balanced against the savory green beans and onion. There's crunch from the almonds balanced against the softness of the fruit. And best of all, there's a faint tang in the dressing from the spicy sriracha balanced against the honeyed sweetness. All these opposites come together to create an unexpectedly spectacular side dish.

## Ingredients (10)

### Main ingredients

2 tablespoons **Bartenura Olive Oil**

- 1 red onion, thinly sliced
  - 2-3 small peaches, pitted and sliced
  - 1 pound frozen trimmed petite whole green beans (haricots verts), rinsed
  - 1 teaspoon salt
  - 1/2 teaspoon black pepper
  - 1/3 cup **Gefen Honey**
  - 1 teaspoon rice vinegar
  - 1 teaspoon sriracha sauce
  - slivered almonds, roasted
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## Start Cooking

### Green Bean and Peach Salad with Honey Sriracha Dressing

1. In a large 12-inch skillet, heat the olive oil over a medium flame. Add the red onion and cook until barely translucent.
2. Stir in the peach slices and cook for two to three minutes. Once the peaches have softened, add the green beans and stir well until everything is nicely coated in juices.
3. Cook until the green beans are heated through but have not wilted. Sprinkle with salt and pepper, and continue cooking, about five to six minutes.
4. Meanwhile, in a small bowl, mix the honey, vinegar, and sriracha.
5. Pour over the green bean mixture and mix well. Cook for another one to two minutes; the green beans should be cooked, but still firm. Transfer to a plate and garnish with slivered almonds. Serve immediately.

**Tip:**  
If this dish sits for a long period, the juices slowly get released and the mixture becomes soggy, so it is best to eat as soon as possible or refrigerate right away, so the texture stays somewhat intact.