

Roasted Asparagus and String Bean Bundles

Recipe By Esther Deutsch



Cooking and Prep:  45
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Serves:  6

Contains: 

Preference: Meat

Difficulty: Easy

Occasion: Purim

Diet: Gluten Free, Low Carb

Source: Whisk by Ami

Magazine

Ingredients (9)

Main ingredients

- 1 pound fresh asparagus spears, root ends discarded and trimmed to even lengths
- 1 pound string beans, trimmed
- 1 tablespoon **Bartenura Olive Oil**
- Tuscanini Sea Salt**
- fresh ground **Gefen Black Pepper**

deli slices of corned beef or pastrami

Dipping Sauce

1/3 cup **Haddar Teriyaki Sauce**

sesame seeds

sliced scallions

Start Cooking

To Prepare the Greens

1. Preheat oven to 400°F. Place asparagus and string beans on a baking sheet. Coat asparagus with oil until evenly incorporated. Sprinkle with salt and pepper.
2. Roast uncovered for 20 - 25 minutes, until tender.

To Serve

1. Wrap small bundles of asparagus and/or string beans with a slice of deli pastrami or corned beef
2. Keep covered until serving to prevent the bundles from drying out.

To Prepare the Sauce

1. Pour teriyaki sauce in a small bowl. Add sesame seeds and sliced scallions. Serve alongside bundles