

Green Beans with Benne and Sorghum



Ingredients

- 2 pounds green beans, trimmed
- Kosher salt
- 2 tablespoons olive oil
- Freshly ground black pepper
- 2 tablespoons reduced-sodium soy sauce
- 2 tablespoons sorghum syrup or 1 honey
- 2 teaspoons benne seeds or sesame seeds
- ¼ teaspoon ground cumin

Info

- **Prep:** 10
- **Cook:** 15
- **Serves:** 8
- [Source](#)

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Directions

1. Preheat oven to 450°. Cook beans in a large pot of boiling salted water until crisp-tender, about 2 minutes. Drain, transfer to a bowl of ice water, and let cool.
2. Drain and pat dry.
3. Toss beans and oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing occasionally, until tender and lightly charred in spots, 10–15 minutes.
4. Meanwhile, whisk soy sauce, sorghum, benne seeds, and cumin in a large bowl; season with salt and pepper. Add warm beans and toss to coat.

[green beans](#), [soy sauce](#), [sorghum](#), [benne](#), [vegetarian](#)

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