

MEXICAN GREEN BEANS (or other vegetables) with SALSA MACHA

Serves 4

1 tablespoon of CHEZWaWa small-batch Salsa Macha **
400 gr of green beans (or other vegetables)
1 tablespoon of vegetable oil
Juice of 1 lime or lemon
Salt and pepper to taste
(optional – 60 gr of feta cheese)

Wash and cut the ends off the green beans.

Prepare a frying pan with a bit of oil. Once it's hot enough add in the green beans and Salsa Macha. Sauté over high heat for about 1 minute, stirring frequently. Season with salt and pepper, then sauté for another minute more.

Remove from heat and place vegetables on a nice platter or serving bowl. Squeeze lime or lemon juice on top (and crumble feta cheese over if desired).

Note: Try variations of this recipe with other seasonal vegetables like kale, tenderstem broccoli, spinach, asparagus or peppers, just to name a few!

** *Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.*