

Green Beans & Edamame with Anchovies

Search:

- [Dinner](#)
- [Vegetables](#)
- [Recipes](#)

Green Beans & Edamame with Anchovies

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)



Rate this recipe

3 people are cooking this [Count me in](#)

This delicious green bean salad is packed with protein and fibre.

Serves 2

- 8 salted anchovies, rinsed and chopped
- Juice of ½ lemon
- 2 tbsp olive oil
- 100g frozen
- edamame beans
- 150g thin green beans, topped and tailed

1. Mix the anchovies with the lemon juice and olive oil in a medium sized bowl.
2. Bring a pan of salted water to the boil and add the frozen edamame beans. Bring it back to the boil before adding the green beans, then simmer for 3-4 minutes, until the beans are al dente. Drain them, then stir them into the anchovy mixture. Add a generous grinding of black pepper and serve.

```
function displayNutrition(msg) { $('nutrition-label-container').text(msg); $('nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() {
```

Green Beans & Edamame with Anchovies

```
$(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('result').html(data); alert('This recipe was added to your favorites list'); }); }
```