



## **GREEN BEANS & COCONUT**

- 1 tablespoon of Melgarejo Hojiblanca EVOO
- ½ teaspoon of mustard seeds
- 6 fresh curry leaves
- ½ cup of salted roasted peanuts
- ¼ cup of dried split chickpeas
- 1 lb of green beans, trimmed and cut into 2 inch pieces
- Juice from 2 limes
- 1 tablespoon of Cayenne Fused Olive Oil
- 2 tablespoons of fresh chopped cilantro
- Kosher Salt
- ½ cup of grated coconut

Heat EVOO in a large saucepan over medium heat, add the mustard seeds, curry leaves, peanuts and chickpeas. When the mustard seeds start to crackle and toast, add the green beans and sauté until they are almost tender about 4 min. Add the lime juice, Cayenne Fused Olive Oil, cilantro and a pinch of salt, cook for about a minute. Add the coconut and stir in until it is completely mixed with the green beans. Discard the curry leaves. Serve hot.