



🕒 25 MIN 4 SERVINGS

# Air Fried Spicy Asian Green Beans

## INGREDIENTS

1 tbsp **soy sauce**

1 tbsp **sriracha sauce**

4 tsp **toasted sesame oil (divided)**

12 oz (1 bag) **green beans, trimmed**

2 tsp **sesame seeds**

## INSTRUCTIONS

### 1 Mix the sauces

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In a small bowl, combine the soy sauce, Sriracha, and 2 teaspoon of the sesame oil. In a large bowl, combine the green beans with the remaining 3 teaspoons sesame oil and toss to coat.

### 2 Air fry the green beans

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Working in batches, arrange a single layer of the green beans in the air fryer basket. Cook for about 8 minutes at 375°F. Shake halfway, when done, then transfer to a serving dish. Toss with the sauce and sesame seeds and serve.