GREEN BEAN FRIES WITH WASABI AIOLI

Yield: 2 servings Prep Time: 10 minutes Cook Time: 15 minutes Total Time: 25 minutes

INGREDIENTS:

3 tablespoons mayonnaise 2 tablespoons wasabi sauce 2 tablespoons olive oil 4 cups leftover whole green beans ¼ cup **Roth Grand Cru**®, grated or finely shredded ½ teaspoon garlic powder Salt and pepper, to taste

METHOD:

Wasabi Aioli:

Mix together mayonnaise and wasabi sauce. Season with pepper.

Green Beans:

Preheat oven to 425 degrees.

In a bowl, toss green beans in olive oil. Add **Roth Grand Cru**, garlic powder, salt and pepper. Spread evenly on baking sheet. Bake until beans are crispy (approx. 15 minutes). Serve warm with wasabi aioli.

