Sweet and Sour Four Bean Salad
From – Better Homes and Gardens - Sheri Castle

½ cup rice vinegar
2 Tbsp peeled, grated fresh ginger
2 Tbsp agave nectar or honey
1 lime, juiced (2 Tbsp)
1 Tbsp soy sauce
1 Tbsp fish sauce
½ lb fresh green beans, trimmed and halved lengthwise
½ lb fresh yellow beans, trimmed and halved lengthwise
1 red bell pepper, cut into thin strips
1 can garbanzo beans, rinsed and drained
1 cup frozen shelled edemame
¼ tsp crushed red pepper
cilantro (optional)

• In a bowl whisk together vinegar, ginger, agave nectar, lime juice, soy sauce, and fish sauce.
• Add the beans and red pepper.
• Stir to coat. Cover, let stand 30 minutes or cover and chill up to 24 hours.
• Garnish with cilantro before serving (optional).