

Teriyaki Green Beans and Carrots

1/4 cup gluten-free soy sauce
1/8 cup water
1/8 cup rice vinegar
1 tablespoon brown sugar or honey
1/2 teaspoon ground fresh ginger (or more to taste)
1 tablespoon orange marmalade
1 clove garlic, minced (optional)
2 carrots, sliced
3/4 pound fresh green beans or 1 package frozen whole green beans

Combine the first six ingredients in a small skillet. Cook over medium heat until the sauce just begins to boil.

Slice the carrots about 1/8 inch thick and add to the pan. Lower the heat to a gentle simmer and cook about 3 or 4 minutes more with the lid on. If using fresh green beans wash, trim ends, and leave whole or cut in half. Add the green beans, put the lid back on and simmer for 2 or 3 minutes until the green beans are cooked to your liking.