

## CASHEW GREEN BEANS

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- 3 cups water
- 1 ½ pounds fresh green beans
- 2 tablespoons teriyaki baste and glaze (from 12-ounce bottle)
- 1 tablespoon smart choice low fat butter, softened
- 1 tablespoon honey
- ¼ teaspoon ground mustard
- ½ cup fresh red bell peppers, cut into strips
- ½ cup cashew pieces



### Directions

1. In 4-quart pot, heat water to boiling. Add beans and cover with lid. Heat on high for about 2 minutes or longer until they crisp or tender to your liking. Drain beans; return to pot.
2. Mix teriyaki glaze, butter, honey and mustard until well blended. Pour over beans; toss until evenly coated. Stir in bell peppers. Sprinkle with cashews