

Spicy Green Beans

- 9 ounces green beans, trimmed, cut diagonally into 1/2-inch pieces
- 1 cups shredded peeled carrots
- ½ cup thinly sliced green onions

Dressing:

- 1/4 cup fresh lime juice
 - 3 tablespoons canola oil
 - 3 tablespoons soy sauce
 - 2 tablespoons (packed) dark brown sugar
 - 1 tablespoon oriental sesame oil
 - 1 tablespoon minced garlic
 - 1 tablespoon grated orange peel
 - 2 small serrano chilies, stemmed, thinly sliced into rounds
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- Stir dressing ingredients in medium bowl to blend. Season dressing with salt and pepper. Let stand 30 minutes to blend flavors.
 - Cook green beans in large pot of boiling salted water until crisp-tender, about 2 minutes. Using slotted spoon, transfer beans to cold water to cool. Drain well. Pat dry with paper towels.
 - Combine green beans, carrots, green onions and dressing in large bowl. Toss to coat. Season with salt and pepper. (Can be made 6 hours ahead. Cover; chill.)