Simple Sesame Green Beans

1 package 410 grams (about 14 ounces) green beans

Dressing:

2 tablespoons soy sauce

1 tablespoon sesame oil

2 teaspoons lemon juice

1/2 teaspoon grated ginger

1 tablespoon brown sugar

1/2 teaspoon salt (optional)

2 tablespoons sesame seeds

Microwave or boil green beans for 5 minutes (if boiling, add some salt, about 1/2 a teaspoon to the water). Mix together all dressing ingredients and either shake in a bottle or whisk well. Pour over green beans, toss well to coat and let marinate at least an hour. Even better if marinated longer.