

Stir-Fried Green Beans

INGREDIENTS

2 tablespoons vegetable oil 3/4 pound green beans, trimmed

3 red jalapenos or serrano chiles, quartered lengthwise (ribs and seeds removed if desired)

Coarse salt

1 tablespoon fresh lemon juice

DIRECTIONS

1. In a large skillet, heat vegetable oil over medium-high. Add green beans and chiles; season with coarse salt. Cover and cook, stirring occasionally, until green beans are tender and browned in spots, 5 to 7 minutes. Remove from heat and stir in 1 tablespoon fresh lemon juice; season with salt.

First published

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10/7/2009 10:26 AM