

# SWEET SAMBAL GREEN BEANS

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## INGREDIENTS

400 grams trimmed green beans  
1 tablespoon vegetable oil  
3 cloves garlic, minced  
2 tablespoons minced fresh ginger  
1 tablespoon grated palm sugar  
2 tablespoons soy sauce  
1 tablespoon toasted sesame oil  
2 tablespoons Sambal Oelek  
100 grams peanuts, roasted & salted

## INSTRUCTIONS

**Step 1:** Heat a wok or large skillet over medium high heat

**Step 2:** Add 1 Tbsp oil to the wok. Add the ginger and garlic to the pan, and stir around for a few seconds.

**Step 3:** Add the green beans and cook, stirring, for about 3 minutes or until the green beans are crisp, tender and bright green. The skin will also start to blister, which is what we want.

**Step 4:** Add the soy sauce, chili paste, palm sugar, and sesame oil, and stir fry until the green beans are coated, and the sauce starts to look sticky. Add a few drops of water if necessary

**Step 5:** Toss in the chopped peanuts and toss for another few seconds until they get coated in the sauce too.

# THE COOKERY

by The Secret Jozi Chef