

SWEET SAMBAL GREEN BEANS

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