

Spicy Szechuan Green Beans



I modified this recipe to be less oily. It is almost as good as take-out Chinese green beans. It tastes wonderful with ham and a baked yam.

By Tasha

Prep: 15 mins

Cook: 8 mins

Total: 23 mins

Servings: 2

Yield: 2 servings



Ingredients

½ pound green beans, trimmed and cut into 1-inch pieces

¼ cup water

1 tablespoon minced ginger

2 cloves garlic, minced

1 teaspoon sesame oil

2 tablespoons soy sauce

1 tablespoon rice vinegar

½ teaspoon white sugar

¼ teaspoon red pepper flakes

Directions

Step 1

Combine green beans and water in a skillet over medium-high heat. Cover and cook, stirring occasionally, until beans are tender crisp, 4 to 5 minutes. Add ginger, garlic, and sesame oil; cook, stirring frequently, until garlic is lightly browned, 1 to 2 minutes.

Step 2

Mix soy sauce, rice vinegar, sugar, and red pepper flakes together in a small bowl. Pour over beans and cook until sauce thickens enough to coat beans, 3 to 5 minutes.

Nutrition Facts

Per Serving: 73 calories; protein 3.4g; carbohydrates 11g; fat 2.6g; sodium 910.6mg.