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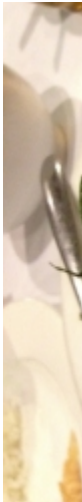
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String Beans in Garlic Sauce



RATING:

AUTHOR: ramen

DATE: 2-28-12

SERVINGS: 4

PREP TIME: 30 minutes

4

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Learn how to make this classic Chinese favorite, String Beans in Garlic Sauce, at home!

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RECIPE INGREDIENTS:

- 1 pound green beans, washed, trimmed at the ends
- 1 tablespoon bean sauce
- 1 tablespoon dark soy sauce
- 2 teaspoons Chinese rice wine
- 1 1/2 teaspoons sugar
- 1 tablespoon grated garlic
- 1 tablespoon grated ginger
- 2 scallions, chopped
- 2 teaspoons chili paste
- 3 tablespoons vegetable

RECIPE STEPS:

- In a small bowl, mix together the bean sauce, dark soy sauce, Chinese rice wine, and sugar. Set aside
- Bring a large pan or wok to medium heat. Add 2 tablespoons oil. Once the oil is hot, toss in the string beans. Stir-fry for 5-7 minutes, until their skins pucker and the green beans are tender without being mushy. Transfer the beans into a bowl.

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- Add the remaining 1 tablespoon oil in the wok on medium-high heat. When the wok is hot and the oil is heated through, add the chopped garlic, ginger and scallions. Stir-fry briefly for a few seconds until aromatic. Add the chili paste, sauce from step 1 and green beans. Make sure it is thoroughly mixed through. Serve hot with rice.

Serving Size: 4

Prep Time: 30

COOKING TIME: 30

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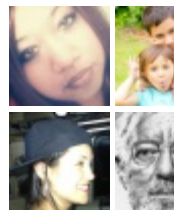
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