

## Chinese-Style Hot and Spicy Green Beans

### Serves



Make these tasty green beans as spicy as you wish by adding more or less hot chili flakes. They're simple but amazingly delicious served hot or at room temperature, and terrific beside simple roast meat or chicken.

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### Ingredients

- 2 tablespoons soy sauce
- 1 tablespoon unseasoned rice vinegar
- 2 teaspoons Sugar
- dash Hot chili flakes (to taste)
- 1 pound green beans (trimmed)
- 1 tablespoon Toasted sesame oil
- 2 tablespoons grated fresh ginger
- 2 tablespoons thinly sliced garlic

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### Directions

In a small bowl, whisk together the soy sauce, vinegar, sugar and chili flakes. Set aside.

Place 1/4 cup water in a large skillet and bring to a boil over high heat. Add the green beans, cover the pan, and cook until the beans are crisp tender, 3 to 4 minutes. Uncover, and drain any water that remains in the pan.

Add the oil, ginger and garlic to the beans in the skillet and cook over medium-high heat, stirring frequently, until the beans are lightly browned, about 2 minutes. Don't let the garlic burn. Add the soy mixture to the pan and cook, stirring constantly, until the sauce thickens and glazes the beans, about 2 minutes.

Transfer to a platter and serve the beans hot or at room temperature.