



Garlicky Green Beans

Adapted from [Kim O'Donnel](#)

BAH Note: KO'D recommends testing your oil by dipping the end of a green bean in it. When the oil is ready it will sizzle.

- 1 pound green beans, ends trimmed, snapped in half
- 1/4 cup water
- 2 tablespoons soy sauce
- 2 teaspoons sugar
- 1 teaspoon chili-garlic sauce
- 1 teaspoon white wine
- 3 tablespoons vegetable oil
- 2 teaspoons fresh ginger, peeled and minced
- 1/4 cup scallions, thinly sliced
- 1 teaspoon sesame oil, optional

Combine soy sauce, sugar, chili-garlic sauce, and wine in a small bowl and set aside.

Heat 1 tablespoon of vegetable oil in a nonstick frying pan set over high heat until hot but not smoking. Add green beans and cook, stirring occasionally, for 2 minutes. Add the water, stir, and cover the pan. Reduce the heat to medium and cook until the beans are crisp-tender, approximately 5 minutes. Transfer the beans to a plate and drain off any remaining water.

Add the remaining 2 tablespoons vegetable oil to the pan and place over medium high heat. Add the ginger and scallion and cook approximately 30 seconds, stirring constantly.

Return the green beans to the pan, give the soy sauce mixture a stir and add it to the pan. Cook, stirring constantly until the liquid is almost evaporated, approximately 1 minute. Drizzle with sesame oil, if using, and serve immediately.