



ASIAN GREEN BEANS

Makes 4 servings.

I prefer to use French green beans for this recipe. They are thinner and more flavorful. I serve this dish at room temperature very often as a first course.

INGREDIENTS

- 1 pound French green beans
- 1 tablespoon extra-virgin olive oil
- 2 garlic cloves, finely chopped
- ¼ teaspoon Chinese five spice powder
- 1 tablespoon low sodium soy sauce
- 1 tablespoon Hoisin sauce (See Note)
- Kosher salt
- Freshly ground black pepper

PREPARATION

1. Trim and discard the stem ends of the beans (they are sold already trimmed, most of the time). Steam the beans for about 5 minutes, or until tender.
2. Heat the oil in a wok or a large skillet. Add the garlic and five spice powder and stir for a minute over low heat. Add the soy sauce and hoisin sauce, increase the heat and cook for a minute. Finally add the beans, combine well and season to taste with salt and pepper.

NOTE

I use Joyce Chen brand of Hoisin sauce.