

Ingredients:-

½ Onion,finely diced
3 Cloves of Garlic, diced
50g of trimmed Green Beans
60ml of Rice Wine or Shaoxing Wine
` Tbsp of Oyster Sauce
1 Tbsp of Soy Sauce (Gluten free for us)
½ Tsp of Ground Ginger
Oil to fry
Sesame Seeds to garnish

Method:-

(1) Heat the Oil in a large frying pan or Wok and fry the Onions & Garlic until softened.
(2) Add the Green Beans and stir to coat.
(3) Once the Beans have softened slightly add the Wine and stir well.
(4) Add the Oyster Sauce, Soy Sauce and Ground Ginger.
(5) Allow to simmer for 2 minutes.
(6) Garnish with Sesame Seeds and server as a side.

A tasty side to add a bit of colour to rice based Chinese dishes.