

# CopyCat P.F. Chang's Chili Garlic Green Beans

## Ingredients

1 lb. Fresh Green Beans, trimmed  
1 tsp. Sesame Oil  
1 tsp. Canola Oil  
1 tbsp. Garlic, minced  
2 tbsp. Scallions, chopped  
Red Pepper Flakes (optional)  
Sauce:  
1 tsp. Chili Paste  
3 tbsp. Soy Sauce  
1 tsp. Rice Vinegar  
1 tsp. Granulated Sugar  
1 tsp. Cornstarch  
 $\frac{1}{4}$  c. Cold Water

## Directions

Partially cooking the green beans either one of two ways:  
blanching or steaming.

To Blanch: Bring a pot of water to a boil; then drop in the green beans. Allow to cook 1-2 minutes; then remove them with a slotted spoon or drain them in a colander and rinse under cold water to stop them from cooking.

To Steam: Add water to the bottom of a double boiler; then add the green beans to the top perforated portion. Put the lid on the pot and bring the water to a boil. Once the water is boiling, allow the beans to steam 1-2 minutes until they turn a bright green; then remove from the heat and run under cold water to stop them from cooking.

Heat the oils in a large skillet; then add the garlic and

sauté for 1 minute.

Sauce:

Add the green beans and scallions along with the prepared sauce and cook for 3-4 minutes until the sauce thickens and the green beans are coated. Remove the green beans, place them in a serving bowl and garnish with extra red pepper flakes, if desired.

Combine all of the ingredients in a bowl and whisk until smooth; set aside.