

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.