

CopyCat P.F. Chang's Spicy Green Beans

Ingredients

For Beans:

1-2 pounds fresh green beans , ends trimmed and beans cut into 2 inch pieces

2 green onions , chopped thin

1 teaspoon red pepper flakes

4 garlic cloves , minced

2 Tablespoons sesame oil

For Asian Sauce:

1/8 teaspoon salt

1/8 teaspoon black pepper

2 Tablespoons low sodium soy sauce

1 Tablespoon rice vinegar

1 teaspoon white granulated sugar

1/4 cup water

Sesame Seeds , for garnish (optional)

Directions

Make the Asian sauce by mixing ingredients in a small bowl. Set the bowl aside until ready to use.

Put sesame oil into a large skillet or wok. Turn heat to medium high for 30 seconds. To the hot oil add chopped green onions, minced garlic, and red pepper flakes. Stir well and cook for 30 seconds, stirring constantly and being careful NOT to burn the garlic.

Add the green beans to the skillet. Stir constantly and cook for 3-4 minutes, until they are just about fully cooked. The beans will turn a deeper green color as they cook. When beans are done, move them over to one side of the skillet.

Give the Asian sauce a good stir and add it to the skillet. Stir well, and cook the sauce for 30 seconds let the sauce come to a boil, then turn the heat to LOW. The sauce will thicken slightly. Stir the sauce into the green beans to coat. Cook beans and sauce for another 30 seconds, then remove skillet from heat.

Place the hot green beans and sauce onto serving plate or in a bowl, and garnish with sesame seeds (if using). Serve the green beans while hot.