



Sweet and Spicy Green Beans

SUBMITTED BY: [COOKOFTHEHOUSE](#) PHOTO BY: [GARGIULO](#)

“The flavors of this side dish are intense! It is great as a starter to an Asian menu, or as a significant addition to a light stir-fry meal.”

PREP TIME 15 Min
COOK TIME 10 Min
READY IN 25 Min

SERVINGS: 4

INGREDIENTS

3/4 pound fresh green beans, trimmed
2 tablespoons soy sauce
1 clove garlic, minced
1 teaspoon garlic chili sauce
1 teaspoon honey
2 teaspoons canola oil

DIRECTIONS

1. Arrange a steamer basket in a pot over boiling water, and steam the green beans 3 to 4 minutes.
2. In a bowl, mix the soy sauce, garlic, garlic chili sauce, and honey.
3. Heat the canola oil in a skillet over medium heat. Add the green beans, and fry for 3 to 5 minutes. Pour in the soy sauce mixture. Continue cooking and stirring 2 minutes, or until the liquid is nearly evaporated. Serve immediately.