



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.