



Spicy Green Beans

NIBBLEDISH CONTRIBUTOR

Ingredients

1 lb fresh green beans; trimmed, and cut into small pieces
a dash of salt
2 tablespoons soy sauce
1 tablespoon seasoned rice vinegar
a dash of sesame oil
2 teaspoons honey
1/4-1/2 teaspoon hot chili flakes
1 tablespoon olive oil
a pinch of sesame seeds

Instructions

Mix together soy sauce, rice vinegar, honey, sesame oil, olive oil, and chili flakes. Fill a frying pan 2/3rds of the way with water. Bring water to a boil and add beans and salt. Cover and cook, stirring once, until beans are bright green and still sorta crunchy, 8 or 9 minutes. Drain and rinse beans in cold water. Stir soy sauce mixture and add to pan. Bring to a boil. Add the beans and cook through. Garnish with sesame seeds.