



French beans saute in sambal

NIBBLEDISH CONTRIBUTOR

Ingredients

100gm French beans-pluck 2 " length
1 tbsp dried prawns
1 red onion-chopped
1 tsp chopped garlic
1 red chilly
1 tbsp oyster sauce
1/2 cup water

Instructions

1. Pound onion, garlic, dried prawns and chilly till fine.
2. Heat 3 tbsp oil and saute sambal.
3. Add french beans and fry till soft, add some water and oyster sauce.
4. Serve with rice.