



# 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.