

Garlicky Green Beans Stir Fry

4 servings

INGREDIENTS

- 1 lb. fresh green beans
- 2 Tbsp peanut oil
- 2 Tbsp chopped garlic
- 1/2 large yellow onion, cut in half top-to-bottom and then into slivers the same size as the beans
- 1/4 tsp. salt
- 1 Tbsp water
- 2 Tbsp oyster sauce

DIRECTIONS

1. Trim both ends of green beans. And cut into 2 inch lengths
2. Heat the wok or a heavy frying pan over high heat for 1-2 minutes, until it's too hot to hold your hand over it. Add the oil and heat about 30 seconds more, then add the garlic and onion slivers and cook for 20-30 seconds, stirring the whole time.
3. Add beans and salt and cook about 2 minutes, stirring several times. Then add water, cover wok, and let beans steam for 5 minutes.
4. Uncover the pan and add oyster sauce, then cook 2 minutes more, stirring so all the beans are uniformly covered with the sauce. Beans should still be slightly crisp when they're done. Serve hot.

