

Chinese Garlic Green Beans

Jacob · 29/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

6

Description

These Chinese green beans are a simple and tasty recreation of the muchloved side dish that goes well with any Asian meal Every time my family and I go to a Chinese buffet we make a beeline for the green beans Make sure to slice the garlic dont use a garlic press Oyster sauce can be found in the Asian section of your grocery store at an Asian grocery store and online

Ingredients

- - 1 tablespoon oil
- peanut or sesame - 2 cloves garlic
- thinly sliced - 1 pound fresh green beans
- trimmed - 2 tablespoons oyster sauce - 1 tablespoon white sugar - 2 teaspoons soy sauce

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat oil in a wok or large skillet over medium-high heat. Stir in garlic; cook until edges begin to brown
2. about 20 seconds. Dotdash Meredith Food Studios Add green beans; cook and stir until they begin to soften
3. about 5 minutes. Dotdash Meredith Food Studios Stir in oyster sauce
4. sugar
5. and soy sauce. Dotdash Meredith Food Studios Cook and stir until beans have attained the desired degree of tenderness
6. 2 to 4 minutes. Dotdash Meredith Food Studios