

DRY FRIED GREEN BEANS



**PING
COOMBES**

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I love green beans and this dish shows off how simple vegetables are made interesting by adding textures and spice ”

Ingredients – Serves 2 (4 as a side dish)

Sauce:

2 tbsp Shaoxing wine (or dry sherry)

1 tbsp soy sauce

1 tsp sugar

25g dried prawns, rehydrated (optional)

1 tsp Szechuan peppercorns

220g minced pork

Salt

3 dried chillies

Stir fried beans:

3 tbsp vegetable oil

450g green beans, tough ends removed

1 clove garlic, finely chopped

1 thumb sized ginger, finely chopped

Method:

1. Combine the sauce ingredients in a small bowl and mix well. Set aside. Dry the green beans thoroughly before cooking to prevent oil splatter.
2. Heat 2 tablespoons of vegetable oil in a large non-stick frying pan over a medium-high heat. Add the green beans and stir well. As much as possible, spread the green beans to prevent them from overlapping.
3. Toss every 15 seconds or so. Keep stirring until the surface of the green beans is golden brown. This should take about 10 to 15 minutes. Turn the heat down if the pan starts to smoke too much.
4. Remove the pan from the heat. Transfer the green beans to a plate and set aside.
5. Add the remaining 1 tablespoon of vegetable oil. Add the Szechuan peppercorns and dried prawns to the pan. Cook over a medium heat until the prawns start to pop.
6. Add the minced pork and a pinch of salt. When the surface of the pork starts to turn golden, add the dried chillies, and the chopped garlic and ginger. Stir for a few seconds to release the fragrance.
7. Add the green beans back into the pan and pour over the sauce. Cook and stir until the sauce is mostly absorbed, about 1 to 2 minutes.
8. Remove the pan from the stove and serve immediately on plain rice.



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