



Ginger Green Bean Stir fry

Cook Time: 15 Minutes

A delectable Asian inspired stir-fry with crisp green beans, onion, garlic, mushrooms fresh ginger and almonds.

Ingredients:

Mushrooms, Rice, Green beans, Onion, Garlic, Fresh Ginger, Honey, Almond Slivers, Soy Sauce

Things You May Need:

Wok or Large Skillet

Cutting Board

Sharp Knife

Medium Pot

Ingredients are subject to availability

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Ingredients:

rice

radishes

green beans

1/2 onion

3 garlic cloves

fresh ginger

honey

almonds

soy sauce (optional)

Instructions:

1. Cook the rice: bring 2 cups of water per 1 cup rice to a boil. Stir in rice; then turn heat down to simmer, cover, and cook for about 15 minutes or until rice is tender and liquid is gone.
2. Meanwhile, trim the green beans and chop the onion. Heat 1 tablespoon of olive oil in a large non-stick wok or skillet over medium-high heat. Add green beans and onion, and cook until slightly browned, about 5 minutes.
3. While the vegetables cook, slice the radishes, garlic and ginger. Combine in the stir-fry with the honey, almonds and soy sauce (optional). Cook for 3-5 minutes, stirring continuously.
4. Season with salt and pepper to taste and serve over rice. Enjoy!