

Pork Stir Fry With Green Beans

Ingredients

10 oz Green Beans
8 oz Ground Pork
1/2 Onion (chopped)
2 clv Garlic (minced)
2 t Ginger (grated)
2 1/2 T Vegetable Oil
1 T Dark Soy Sauce
1 T Rice Wine
1 t Sugar
1 1/2 t Chili Garlic Sauce
1 Green Onion (chopped)

Instructions

1. In a small bowl add dark soy sauce, rice wine, sugar, and chili garlic sauce. Mix well and set aside.
2. Trim the stem end of the beans, then chop into 1" pieces. Heat 1 1/2 tablespoons oil in a cast iron skillet over high heat until smoking.
3. Add beans, spread out to cover the base and leave for 1 minute. Do a quick stir then spread out and cook for 30 seconds. Stir, then leave for 30 seconds, then repeat once more until beans are charred but tender crisp. Remove into the serving bowl.
4. Turn heat down to medium high and add 1 tablespoon of oil. Add onion, then garlic and ginger. Cook for 1 minute until edges of onion are golden.

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5. Turn heat back up to high. Add pork and cook, breaking it up as you go. Cook for 2 minutes until the pork is cooked through, then add sauce from the small bowl. Cook for 30 seconds, then add beans and stir for another 30 seconds then add green onions and stir then turn off heat. Transfer to a serving bowl. Serve immediately with rice.