

Soy Green Beans w/ Anaheim

Pepper

6 - 8 Servings

Amount	Size	Description
1	Lb.	Fresh green beans, trim
4	Tbl	Soy Sauce
1	Large	Shallot, minced
2	Cloves	Garlic, minced
2	Tbl	Canola Oil
1	Medium	Red Anaheim pepper, diced and seeded

1. Blanch the green beans and place in ice bath to stop cooking.
2. Heat a skillet to medium-low and add a little canola oil. After oil is heated, add the shallots and garlic.
3. Sweat for 2 minutes, then add the green beans and peppers.
4. Gently toss often for a few minutes.
5. Add soy sauce and toss to coat.
6. Remove from heat and plate.

