BIG BOWL®
CHINESE AND THAI

SICHUAN GREEN BEANS



YIELD: 4 SERVINGS

INGREDIENTS

3-4 Tbsp. canola oil
1 lb. green beans, trimmed
2 Tbsp. soy sauce
2 Tbsp. garlic chili paste
1 Tbsp. hoisin sauce
½ cup granulated sugar
1 Tbsp. red wine vinegar
1 Tbsp. rice wine (optional)
2 tsp. corn starch
2 tsp. water
¼ cup julienned bamboo shoots
¼ cup sliced scallions
1 small julienned Fresno pepper
3 garlic cloves, minced
1 Tbsp. chopped ginger
1 small julienned carrot

METHOD

1. In a small bowl, combine soy sauce, garlic chili paste, hoisin sauce, sugar, red wine vinegar, rice wine if using, corn starch, and water. Mix well and set aside.
2. Heat a large frying pan or wok over medium-high heat. Add canola oil to shallow-fry the green beans. Add the green beans and fry for 2–3 minutes, stirring occasionally, until the skins are blistered and wrinkled.
3. Remove the green beans from the pan using a slotted spoon and transfer them to a plate lined with paper towels to drain excess oil.
4. Carefully discard most of the oil, leaving about 1–2 tablespoons in the pan. Return the pan to medium-high heat.
5. Add the bamboo shoots, scallions, Fresno pepper, garlic, ginger, and carrots. Stir-fry for 2–3 minutes, keeping the vegetables crisp and fragrant without browning the garlic.
6. Return the green beans to the pan and toss to combine evenly with the vegetables.
7. Add the sauce to the pan and stir well. Bring it to a brief boil, stirring constantly, until it thickens slightly and coats the vegetables with a glossy glaze.
8. Remove from heat and serve immediately.

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