



Green Beans & Ground Pork or Chicken in Spicy Szechuan Sauce



Ingredients: Foodservice Size

- 3 C **Spicy Szechuan Sauce** (Starport 422)
- 2 lbs. Ground pork, or chicken, (Option, marinated, see below)
- 4 lbs. Green beans, ends trimmed
- 2 Tbsp. Corn oil



Instructions

1. Marinate ground pork or chicken as shown below.
2. Divide beans into 4 batches and oil blanch green beans in hot oil at 370°F about 30 seconds until wilted. Remove and drain off excess oil and set aside. They will look “puckered” – this is the preferred appearance for this dish.
3. Heat pan on medium high heat, when hot, add oil and marinated ground pork or chicken and sauté for about 5 minutes until pork or chicken is cooked.
4. Add in green beans and mix with meat, then add **Spicy Szechuan Sauce** and stir well.
5. When steaming hot remove and serve.



Oil blanched green beans

Pork Marinade:

For 10 lbs. sliced or cubed pork, dissolve 0.4 lb. (1C.) **Marinade Seasoning** (Gluten Free Starport 356), in 1¼ C. water and mix in 1 C. corn oil. Mix well and marinate meat for 30 minutes or more.