



## Vegetarian Green Beans in Garlic Sesame Sauce



### Ingredients

Single Serving

- 3 Tbsp. **Garlic Sesame Sauce** (Starport 209)
- 6 oz. Green beans
- 2 tsp. Garlic, crushed
- 1 Tbsp. Vegetable oil



### Instructions

1. Trim off ends of green bean, rinse and pat dry.
2. Deep fry green beans at 350°F for 1-2 minutes until wilted.
3. Heat pan on high heat, add oil, then green beans, sauté for 20 seconds then add crushed garlic.
4. Add **Garlic Sesame Sauce**, toss well and remove.