Black bean green beans

About 20 minutes · Serves 2



Ingredients

- 300 g green beans, trimmed and halved
- 1 tbsp Tian Fu black bean chilli sauce
- 2 garlic cloves, sliced; 1 tbsp cooking oil
- 2 tbsp water

Method

1. Boil the green beans for 5–7 minutes until cooked through, then drain well.
2. Heat the oil, briefly fry the garlic, then add black bean chilli sauce and water.
3. Add the cooked beans and toss for 2–3 minutes until evenly coated.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Black bean chili sauce

275g / 9oz.

Cooking times are approximate. Check product labels for ingredients and allergens.