



KOREAN GREEN BEAN STIR FRY



Crispy **Toasted Onion Battered Green Beans** sautéed with red and green bell pepper, shredded carrots, sliced onion and gochujang, garnished with toasted sesame seeds. Yield: 2 Servings

Ingredients:

2 Cups	Toasted Onion Battered Green Beans [#0275720], Prepared According to Package Directions
1 Tbsp.	Sesame Oil
½ Cup	White Onion, Sliced
½ Cup	Carrots, Julienned
¼ Cup	Red Bell Pepper, Sliced
¼ Cup	Green Bell Pepper, Sliced
½ Cup	Scallion, Sliced
¼ Cup	Gochujang
¼ Cup	Hoisin Sauce
Garnish	Sesame Seeds, Toasted

Directions:

1. Heat a large sauté pan on medium-high heat with the sesame oil.
2. Add in the onion, carrots, bell peppers and scallions.
3. Cook for 2–3 minutes, or until the onions start becoming translucent.
4. Stir in the gochujang and hoisin sauce, then bring the mixture to a simmer.
5. Divide the vegetables onto two plates.
6. Top with **Toasted Onion Battered Green Beans**, drizzle with any remaining sauce and garnish with sesame seeds.