

Chinese Long Beans with Spicy Pork

Serves 6 with rice

Ingredients for the Ginger Scallion Sauce:

- ¼ cup Minced ginger
- ½ cup Minced green onion
- 3 Tbsp Meijer Soy Sauce
- 2 Tbsp Rice wine vinegar, unseasoned
- 2 Tbsp Vegetable oil

Ingredients for the Stir Fry:

- 1 lb Ground pork
- 1 Tbsp Minced garlic
- 2 Tbsp Chinese 5 spice powder
- 1 Tbsp Crushed red pepper flakes
- 1 Tbsp Kosher salt
- 1 Tbsp Ground black pepper
- 1 bunch Chinese long beans
- ¼ cup Meijer Toasted Peanuts, crushed



Directions for the Ginger Scallion Sauce:

1. Combine all ingredients in a small bowl and whisk to combine. Allow to sit for 20 minutes before use. Keep extra in the refrigerator for up to a week.

Directions for the Stir Fry:

1. Combine the pork, garlic, 5 spice powder, crushed red pepper, salt and black pepper in a bowl and mix together with your hands. Cover and place in refrigerator for at least 1 hour to develop flavor.
2. Cut the long beans to desired length. We recommend 4" long.
3. Heat a large skillet or wok to medium-high heat and add the pork. Allow it to cook undisturbed to caramelize for 2 minutes.
4. Use a wooden spoon or spatula to break up the pork into small pieces and continue to cook until golden brown and fragrant. Remove from the pan and set aside, leaving the fat.
5. Place the pan back on medium high heat and add the green beans. Cook stirring frequently until the beans are slightly charred yet still crunchy.
6. Add ½ cup of the ginger scallion sauce and the pork back to the pan and toss to combine.
7. Transfer the mixture to a serving dish and garnish with any remaining sauce and chopped peanuts.
8. Serve with steamed white or brown rice. Enjoy!