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# Asian Green Bean Stir-Fry

**Prep Time:** 5 mins

**Cook Time:** 15 mins

**Total Time:** 20 mins

## Ingredients

- 1 teaspoon oil, sesame
- 1 pounds beans, green, trimmed and cut into 1-inch pieces
- 1 pinch pepper, red, crushed
- 1/2 cup(s) water
- 1 1/2 cup(s) stir-fry vegetables, frozen, thawed, or 14oz canned, drained and rinsed
- 1 tablespoon black bean garlic sauce

## Preparation

1. Heat oil in a large skillet over medium-high heat. Add green beans and crushed red pepper and cook, stirring often, until seared in spots, 2 to 3 minutes.
2. Add water, cover, reduce heat to medium and cook, stirring occasionally, about 3 minutes for tender-crisp or 6 minutes for tender.
3. Uncover, increase heat to medium-high, add stir-fry vegetables and black bean-garlic sauce. Cook, stirring often, until heated through and most of the liquid has evaporated, 1 to 2 minutes.