

SWEET AND SPICY BROILED GREEN BEANS



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INGREDIENTS

- 1 pound **Green Beans**
- 1 teaspoon **Garlic**, minced
- 3 tablespoons **Sesame Oil**
- 1/4 cup **Hoisan Sauce**
- 2 tablespoons **Soy Sauce**
- 1 tablespoon **Chili Garlic Sauce**

DIRECTIONS

Step 1: Wash and snap the green beans. Set aside

Step 2: Whisk together all the other ingredients. Add beans to the sauce and stir until they are all coated

Step 3: Line a cookie sheet with foil and set the oven to broil. Pour the beans and sauce onto the cookie sheet. Broil for five minutes.

Step 4: The beans will get some black blisters on them and will stay crispy.