

# Green Beans

Disney's Polynesian Village Resort

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## Ingredients

- 2 lb. fresh green beans
- 1 medium red onion, sliced ½ inch thick
- 3 cloves fresh garlic (whole)
- 3 tbsp. canola or vegetable oil
- 2 tbsp. low sodium soy sauce
- 2 tbsp. granulated sugar
- ½ tsp Kosher salt
- To Taste - fresh ground black pepper
- 1 lb. bacon, crispy, crumbled

## Directions

1. Wash green beans in cold water. Snip both ends and break in half.
2. Bring a saucepan of lightly salted water to a boil. Add beans and blanch for 1 minute. Strain.
3. Heat a wok or fry pan over medium high heat. Add oil, then add garlic and sliced onions and stir-fry for 2 minutes.
4. Add green beans and stir-fry for 2-4 minutes depending on how well done you prefer your beans cooked.
5. Add soy, seasonings and continue to stir-fry for 1 more minute.
6. Adjust seasonings if desired.
7. Garnish with crispy crumbled bacon pieces.

