

Szechuan Green Beans

(Adapted from Moosewood Cookbook by Mollie Katzen)

- 4 T sesame oil
- 2 lbs green beans, trimmed
- 8 cloves of garlic, or 4 garlic scapes
- $\frac{1}{2}$ t salt
- crushed red pepper flakes to taste

Place large wok or deep skillet over medium-high heat. Allow pan to get warm, then add oil. Wait a minute for oil to heat and add green beans. Turn the heat to high and stir-fry for five minutes, or until beans are well seared.

Add garlic, salt, and red pepper. Stir fry a few more minutes, then remove from heat.

Serve at will.