Vietnamese Spicy Green Beans
Makes 6 servings

Ingredients:
1 ½ pounds fresh (or frozen) Green beans, ends trimmed
1 tablespoon oil
1 teaspoon sesame oil
1 tablespoon minced ginger
1 tablespoon minced garlic
½ teaspoon chili paste
1 pint cherry tomatoes
2 scallions
1 tablespoon soy sauce
2-3 tablespoons water or chicken broth
1 teaspoon sesame seeds

Directions:
1. Blanch the green beans in 2 quarts boiling water until al dente, about 5 minutes. Drain in a colander and cool under cold running water. Set aside.
2. In a large saute pan, heat oil and sesame oil. Add tomatoes, scallions, garlic, ginger and stir-fry 2-3 minutes. Add green beans, soy sauce, and water. Cook to heat through. Place in serving platter. Sprinkle with sesame seeds.