



French beans really is the gurl she thinks she is and in this recipe, they really shine and we are here for it!



Ingredients

350 g of french beans

1/2 cup of roasted simsim

3 cloves of minced garlic

2 tablespoons of honey

1 tablespoon of minced ginger

1/4 teaspoon of chili flakes

1 heaped tablespoon of tangerine zest

Salt to taste

1/4 cup of soy sauce

Method

Begin by searing your french beans. Once seared and with a slight char to them, set aside.

In the same pan, add some vegetable oil and some salt. Sautee your red onion, ginger and garlic until softened and fragrant. Add the soy sauce, honey, abit of the roasted simsim, zest and the chili and let this come to a slow simmer until thick. Add your seared french beans, toss and once coated, garnish with more roasted simsim then serve.



SERVE WITH: your favorite starch and meat

This recipe was brought to you by Kaluhi's Kitchen from: <https://www.kaluhiskitchen.com/dried-pawpaw-ground-nut-mango-custard/>

Video: <https://youtu.be/ycNQhu6JBRw>