

# Garlic Green Beans

Adapted from Sundays at Moosewood Restaurant

1 pound fresh green beans trimmed  
4 cloves garlic, minced or pressed  
1 fresh hot chili, chopped  
¼ tsp. red chili flakes

8-12 oz extra firm tofu, cut into small cubes

White asian rice

For the sauce:

3 Tbls. Seasoned rice vinegar  
3 Tbls. Soy sauce  
3 Tbls. Rice wine (Mirin)  
1 ½ teaspoons corn starch  
1 Tbl. Brown sugar, packed

1. Bring water to a boil and blanch green beans until they have softened, but are not totally done (3-5 min). Drain when done and set aside.
2. While the green beans are blanching, combine the sauce ingredients in a small bowl and stir well.
3. Fry garlic, chopped chili, and red chili flakes in vegetable oil in a wok. Add tofu cubes and brown them a little. Then add green beans and stir well. Cook a few minutes. Re-stir the sauce and add to the green bean mixture. Continually stir the sauce with the vegetables until the sauce thickens and the beans and tofu are well coated. Serve on top of rice.