

## Green Bean Sambal

20 ml vegetable oil  
2 cloves garlic, finely chopped  
1 small red birds-eye chilli, finely chopped  
2 teaspoons fish sauce  
1 tbsp Chinese oyster sauce  
2 teaspoons Chinese black vinegar  
1 teaspoon sweet soy sauce  
200 gr green beans, trimmed  
1 tablespoon **SAMBAL BAJAK**  
4 green onions, finely sliced

Heat oil in a wok, add garlic, chilli, fish sauce, oyster sauce, vinegar, sweet soy sauce and green beans.  
Toss over heat and cook for 2 minutes, or until beans begin to soften.  
Stir in **SAMBAL BAJAK** and cook for another minute to coat beans with paste.  
Add a little water to prevent burning.  
Remove from heat, add sliced green onion and serve.

Note: asparagus can be substituted for beans.

Serves 4

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