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Pork Stir Fry with Green Beans

A recipe for Uli's Famous Heavy Garlic Chicken Sausage

Prep Time: 5 minutes
Cook Time: 5 minutes
Yield: 2-3 servings

INGREDIENTS:

- 1 pound Uli's Heavy Garlic Chicken (about 4 links with casing removed)
- 10 ounces fresh green beans
- 1/2 small onion, finely chopped (about 1/2 cup)
- 2 teaspoons finely chopped garlic (2 cloves)
- 2 teaspoons ginger, finely chopped
- 2 1/2 Tablespoons peanut oil (or vegetable or canola)

SAUCE:

- 1 tbsp dark soy sauce
- 1 tbsp Chinese cooking wine
- 1 tsp sugar
- 1 1/2 tsp + Chili Garlic Sauce

DIRECTIONS:

1. Crumble Uli's Famous Heavy Garlic Chicken Sausage into the pan and brown on medium heat. Do not pour off drippings, if any.
2. Mix Sauce ingredients in a bowl.
3. Trim the tough end of the beans, then chop into 4/5 – 1 pieces.
4. Charred Beans: Heat 1 1/2 tbsp oil in a heavy based skillet over high heat (I use cast iron) until smoking. Add beans, spread out to cover base. Leave for 1 minute. Quick stir, spread out, cook for 30 seconds. Stir, then leave for 30 seconds, then repeat once more (so 2 1/2 minutes in total cook time) until beans are charred but tender crisp (not withered and floppy). Remove into bowl.
5. Turn heat down to medium high, add 1 tbsp oil. Add onion, then garlic and ginger. Cook for 1 minute until edges of onion are golden.
6. Turn heat back up to high. Add crumbled Uli's Famous Heavy Garlic Chicken and cook, breaking it up as you go. Cook for 2 minutes until the pork is cooked through, then add Sauce. Cook for 30 seconds, then add beans and stir for another 30 seconds.
7. Serve over rice. Garnish with slices of large red chili (it's mild). To eat, mix the pork into the rice then eat it with a spoon – forget chopsticks for this one!