

Green Beans with Ham & WildeBerryaki

Ingredients:

½ pounds of fresh green beans biased-sliced into 1 inch pieces
1 tablespoon of cooking oil
4 tablespoons WildeBerryaki
1 small onion, thinly sliced
¼ cup finely chopped, fully cooked ham
fresh grated ginger to taste

Instructions:

Preheat a wok or skillet over high heat and add cooking oil. Add green beans and onions and stir fry until green beans are fork tender and onions are translucent (approx 3-4 minutes).

Add WildeBerryaki and ham. Continue to stir and allow onions to caramelize. Grate some fresh ginger on top and you're good to go! Serve over brown basmati rice. Yum!