



# Snake beans & chilli jam mince

Cooking Time: 15 minutes | Servings: 4 people

## INGREDIENTS:

- 450 grams snake beans
- 700 grams pork mince
- 4 cloves of garlic, crushed
- 1/4 cup chilli jam paste
- 1 tablespoon grated ginger
- 3 tablespoons oyster sauce
- 1 teaspoon salt
- 1/2 teaspoon ground white pepper
- Rice bran oil
- Coriander leaves to garnish

## INSTRUCTIONS:

1. In a bowl place pork mince, garlic, chilli jam, ginger and oyster sauce. Mix well and set aside.
2. Place a large wok or non stick pan on medium with 1 tablespoon of rice bran oil and cook beans for 3 minutes, tossing. Remove and set aside on a large platter.
3. In the same wok/pan on medium heat, add in the marinated mince mixture and brown, breaking up any lumps, approximately 5 minutes.
4. Once mince cooked through, spoon over snake beans on platter and garnish with coriander leaves.
5. Serve with boiled rice.

## TIPS & SUBSTITUTIONS:

- Replace pork mince with chicken mince.
- Regular green beans would work well if you cannot find snake beans.
- If you would like a non chilli option, omit chilli jam paste.
- You can replace chilli jam paste with 2 tablespoons of hoisin sauce or for a sweeter touch ketchup manis (sweet soy sauce)

