
Oriental Green Beans

Home Cookin - Junior League of Wichita Falls, TX - 1976

30 ounces frozen cut green beans

6 tablespoons butter

2 pounds bean sprouts, drained

1 1/3 cups chicken broth

2 tablespoons cornstarch

1/2 cup sliced pimiento

3 cups celery, diagonally sliced

1 small onion, diced

3 tablespoons soy sauce

salt

white pepper

Cook the green beans according to package directions, but only until barely tender.

In a saucepan, melt butter. Add the celery and saute' until tender, but still crisp.

In a bowl, combine the cornstarch and chicken broth. Add the beans and bean sprouts to the celery. Stir in the soy sauce.

Add the cornstarch and chicken broth. Heat until slightly thickened. Add the pimiento, salt and pepper.

Yield: 8 to 10 servings

Side Dishes

Per Serving (excluding unknown items): 1122 Calories; 73g Fat (54.3% calories from fat); 42g Protein; 97g Carbohydrate; 25g Dietary Fiber; 186mg Cholesterol; 5176mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 15 Vegetable; 14 Fat.