

## GREEN BEANS WITH WATER CHESTNUTS

6 Tbsp oil

2 lb green beans, stems trimmed, cut in 2-inch pieces (or frozen, rinsed under cool water until thawed)

2 bunches scallions, trimmed and cut diagonally in 1/2 inch pieces

1/2 cup water

2 vegetable bouillon cubes, crumbled to a powder

16-oz canned water chestnuts, drained and sliced

In a wok or frying pan, heat the oil and in it over high heat, stir-fry the beans for 4 minutes. Add the scallions and continue to cook the vegetables for 3 minutes.

Add the water and bouillon powder. Reduce heat and simmer covered, for 4 minutes.

Add the water chestnuts and heat them through.