

SPICY GREEN BEAN STIR-FRY

Ingredients

½ Onion, sliced thinly

½ Red Bell Pepper,
sliced into strips

3 cloves Garlic, sliced
thinly

1-pound Green Beans

¼ Cup Hot Pepper Jelly

2 Tablespoons Soy
Sauce

1 Tablespoon
Grapeseed Oil

Directions

Over medium heat, cook Onion and Peppers until slightly soft and then add Garlic and Green beans.

Pour in Pepper Jelly and stir to melt.

Let cook until tender and then add Soy Sauce and season with salt!