

Chicken and Green Beans with Fermented Black Beans

3/4 cup reduced sodium chicken broth
3 tbs Chinese rice wine (preferably Shaoxing)
or medium-dry Sherry (I went the sherry route)
3 tsp light soy sauce
2 tsp cornstarch
1 tsp sugar
1/4 tsp salt
1 lb-ish Green Beans, trimmed and cut into 2-inch pieces
1 lb-ish boneless, skinless chicken breasts, sliced into thin strips
1 tablespoon peanut or vegetable oil
1 (1-inch) piece fresh ginger, peeled and cut into very thin matchsticks
2 tbs fermented black beans, rinsed and chopped
3 garlic cloves, minced and ready for trouble
1/2 fresh jalapeno chile (including seeds), or to taste, diced finely
1 tsp toasted sesame oil
Stir together broth, rice wine or sherry, soy sauce, cornstarch, sugar, and salt in a small bowl until cornstarch is dissolved.



Cook green beans in a large pot of boiling, salted water, uncovered, until crisp-tender, about 3 minutes. Remove to an ice bath and then drain. Set aside.

Heat wok or large skillet over high heat until a drop of water vaporizes instantly. Pour peanut oil around side of wok, then tilt wok to swirl oil, coating side. When oil just begins to smoke, add ginger and stir-fry 5 seconds. Add black beans, garlic, and jalapeno and stir-fry 1 minute. Working quickly, add chicken, spreading in 1 layer on bottom and side of wok. Cook, undisturbed, 2 minutes, then stir-fry 2-3 minutes more. Add green beans to wok to reheat.

Stir in broth mixture and bring to a boil. Boil, stirring, 2 minutes. Remove from heat and drizzle with sesame oil, then stir to combine. Serve over rice.

