

RECIPES

"Brought to you by the Chefs at Cancer Treatment Centers of America"

Asian Vegetables

12 lbs	green beans
1 ½ lbs	ginger, long julienne
5 cloves	garlic, fine dice
½ lb	lemon grass, sliced
4 lbs	Napa cabbage, sliced
1 T	sweet chili garlic sauce
Salt and pepper to taste	

Clean the beans and blanch. Heat wok, add oil then add ginger, garlic, lemon grass and beans, sauté until hot. Add cabbage and sweet chili garlic sauce and cook until hot, season with salt and pepper. Best if made in small batches to prevent it from becoming watery. Serve with an selected Asian style dishes.