Thai Braised Yardlong Beans

Makes 4 servings

2 T. canola oil
1 lb. Yardlong beans, trimmed and cut into 2” pieces
½ c. julienne cut onion
½ c. match stick carrot
2 Thai peppers, sliced thin
2 c. thin sliced Napa cabbage
1 T. minced fresh ginger
1 T. minced fresh garlic

2 c. vegetable broth
2 T. fish sauce
3 T. soy sauce
1 T. rice wine vinegar
2 T. chopped fresh cilantro
Black pepper as needed
2 T. chopped roasted cashew

Heat a large braising pan or a large heavy skillet over medium high heat; add oil. Once oil is hot add beans and onions and sauté for 5 minutes. Add carrots, peppers, and cabbage; sauté an additional 2 minutes. Add ginger and garlic; sauté for an additional minute, always stirring.

Deglaze pan with vegetable broth and bring to a low boil, reduce heat to simmer and add fish sauce, and soy sauce. Simmer for 10-12 minutes or until beans are tender.

Remove from heat. Add vinegar and cilantro. Taste and adjust seasoning with soy sauce and black pepper as needed. Garnish with cashews and serve.