

# Tim Farmer's Country Kitchen

## ASIAN GREEN BEANS & MUSHROOMS

*Olive oil*  
*½ yellow onion, sliced*  
*3 cups shiitake & oyster mushrooms,*  
*chopped*  
*1 large garlic clove, chopped*  
*¼ cup chicken broth*  
*¾ pound green beans, par boiled*  
*1-2 tablespoons oyster sauce*  
*Dash peanut sauce*  
*Dash red pepper*  
*Salt and pepper to taste*



Heat oil in pan and sauté onions until soft. Add mushrooms and cook until shrunken. Add garlic to pan and sauté 1-2 minutes, then add chicken broth. Stir in green beans and finish with sauces and seasoning until well combined. Serve immediately.

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