



Eat Well

Stir-Fried Spring Vegetables with Black Olives & Sichuan Peppercorn

Directions

1. Bring a large pot of salted water to a boil. Add green beans and cook until bright green but still crisp, about two minutes. Use a fine-mesh strainer to transfer to a bowl of cold water. Cook peas, then sugar snap peas in succession until each is bright green but still crisp, transferring each batch of vegetables to cold water as they cook. Carefully drain all vegetables and transfer to a paper towel-lined tray to dry.

2. Heat 1 Tbsp vegetable oil in a wok over high heat until lightly smoking. Add mushrooms and cook, stirring and tossing frequently, until browned on multiple surfaces. Transfer to a large bowl. Add another tablespoon vegetable oil to wok and heat over high heat until lightly smoking. Add green vegetables and cook, stirring and tossing occasionally, until vegetables are tender. Transfer to bowl with mushrooms.

3. Heat final Tbsp oil in wok over high heat until shimmering. Add chili flakes (optional) and Sichuan peppercorns and cook until aromatic, about 10 seconds. Add olives, scallions, garlic and ginger and cook, stirring frequently, until fragrant, about 30 seconds. Return mushrooms and vegetables to wok along with Shaoxing wine and soy sauce. Add cilantro and mint. Toss to combine and cook for 30 seconds. Season to taste with salt. Transfer to serving platter and serve immediately.

Ingredients

- » Kosher salt
- » $\frac{3}{4}$ pound string beans, cut on a bias into 2-inch pieces
- » $\frac{1}{4}$ pound shelled English peas
- » $\frac{1}{2}$ pound sugar snap peas, split in half on a sharp bias
- » 3 Tbsp vegetable oil, divided
- » $\frac{1}{4}$ pound mushrooms, trimmed and split in half lengthwise
- » 2 tsp chili flakes (optional)
- » 2 tsp ground Sichuan peppercorns
- » $\frac{1}{4}$ cup pitted black olives, minced
- » 4 scallions, white and green parts only, finely minced
- » 3 medium cloves garlic, finely minced
- » 1 Tbsp minced, peeled fresh ginger
- » 2 Tbsp Shaoxing wine or dry sherry
- » 1 Tbsp soy sauce
- » 2 Tbsp finely chopped fresh cilantro leaves
- » 2 Tbsp finely chopped fresh mint leaves

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