

# Ants Climbing on Branches

## Ingredients

- 1 1/4 pounds green beans, trimmed and cut diagonally into 1/2-inch pieces
- 4 teaspoons peanut oil
- 1 tablespoon minced peeled fresh ginger
- 1 tablespoon minced fresh garlic
- 1 teaspoon crushed red pepper
- 1/2 pound lean ground pork
- 1/3 cup fat-free, less-sodium chicken broth
- 2 tablespoons low-sodium soy sauce
- 1 tablespoon rice vinegar
- 1 1/2 teaspoons cornstarch
- 1/3 cup thinly sliced green onions

## Preparation

Heat oil in a large nonstick skillet over medium-high heat. Add ginger, garlic, and pepper; sauté 30 seconds. Add pork to pan; cook 2 minutes or until browned, stirring to crumble. Add beans; cook 5 minutes, stirring occasionally. Combine broth, soy sauce, rice vinegar and cornstarch; stir with a whisk. Stir broth mixture into pork mixture; cook 1 minute or until thickened. Add green onions and cook for one more minute. Serve over steamed rice.