

## Soybean Sprout Side Dish

Serves: 4

Preparation Time: 5 minutes

Cooking Time: 15 to 20 minutes

### Ingredients:

1 pound *Soybean Sprouts* – rinsed and drained

1 teaspoon *Salt*

2 cloves *Garlic* – crushed or finely chopped

2 *Green Onions* – thinly sliced

1 tablespoon *Soy Sauce*

1/2 teaspoon *Sugar*

1/2 tablespoon *Sesame Oil*

1 teaspoon *Korean Hot Pepper Flakes* (optional)



### Directions:

1. Place soybean sprouts, salt and 1 cup water in a pot. Cover and bring it to a boil over high heat.
2. Reduce heat to medium and cook covered for 15 to 20 minutes until tender.
3. Drain and transfer to a bowl and keep aside for few minutes to cool down a little.
4. Add remaining ingredients, mix well and serve.