

Asian Style Saute

From – From Asparagus to Zucchini

2 Tbsp sesame oil
3 to 4 cloves garlic, chopped
½ lb mixed greens, coarsely chopped
1 Tbsp vinegar
2 Tbsp tamari
freshly ground black pepper

- Heat oil in wok or large skillet to moderate heat.
- Add garlic and saute` 2 minutes.
- Remove garlic and set aside.
- Saute` the greens until just wilted.
- Remove from heat and stir in vinegar, tamari, pepper and garlic.
- Serve immediately.
- Great as a side dish or with rice.



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