

Sautéed GREENS

3 bunches greens, sliced or chopped
(kale, collards, chard, bok choy)

3 Tablespoons olive oil

1 inch piece ginger, minced

8 cloves garlic, minced

4 tablespoons soy sauce

2 Tablespoons sesame oil

1 Tablespoon rice vinegar (optional)

Wash the greens in cold water - remove the round stems (kale, collards) and slice the flat stems (chard, bok choy). Put the leaves and stems in separate bowls.

In a heavy bottomed pot, heat the olive oil over medium heat and stir in the ginger and garlic.

When they begin to sizzle, add the flat stems and cook for 1-2 minutes. Add the greens, and when they

are half cooked, add the

soy sauce, sesame oil, and rice

vinegar. Cook until tender and serve over grains.

