

Asian Greens with Garlic Sauce

Ingredients

500g choy sum, ends trimmed

1 Tbsp. peanut oil

2 Tbsp. coarsely chopped garlic

2 Tbsp. soy sauce

Instructions

Bring a pot of lightly salted water to a boil.

Blanch the greens until just tender, about 1 minute.

Drain the greens and set aside.

Heat the oil in a wok or a skillet over medium-high.

Add the garlic and cook until lightly browned, 1–2 minutes.

Add the soy sauce and 1 tablespoon of water; cook for 1 minute.

Pour the garlic sauce over the greens and serve warm.