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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