Japanese Sesame Spinach
From – Moosewood Restaurant Low-Fat Favorites

16 to 20 oz fresh spinach
2 Tbsp sesame seeds
2 tsp sugar
1 Tbsp soy sauce

• Clean and stem the spinach leaves
• Shake off the excess water and place the spinach in a covered pot.
• In a skillet on medium heat, roast the sesame seeds, stirring continuously for a couple of minutes until the seeds are fragrant and golden.
• With a mortar and pestle, grind together the sesame seeds and sugar.
• Add the soy sauce and stir to make a paste.
• Place the pot of spinach on high heat and steam for 2 or 3 minutes, until it is wilted but still bright green.
• Drain.
• Toss the spinach with sesame paste to coat the leaves evenly.

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