

Tatsoi With Garam Masala

From – *andreasrecipes.com*

4 Tbsp canola oil or ghee
1 large onion, finely chopped
2 pounds tatsoi, washed and trimmed, cut crosswise into strips.
1 fresh hot chile, finely chopped
1 tsp finely grated fresh ginger
½ tsp salt
½ tsp sugar
½ cup water
¼ tsp garam masala

- Warm the oil in a large pan over medium-high heat.
- Add the onions and stir for 3 minutes.
- Add the sliced tatsoi, chile, ginger, salt, and sugar, stirring and cooking for 5 minutes.
- Add the water and bring to a simmer. Cover tightly and turn heat down to low, cooking for 10 more minutes.
- Remove the lid and boil away some of the extra liquid.
- Sprinkle garam masala over the top and stir.



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