



**Many Hands Organic Farm and  
Sustainability Center**  
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## Asian Style Sauté

From Nina Marcinowski

Serves 2-4

### Ingredients

- 2 Tbs sesame oil
- 3-4 cloves garlic, chopped
- ½ pound mixed Asian greens
- 1 Tbs vinegar
- 2 Tbs tamari
- Freshly ground black pepper

### Directions

1. Heat wok or a large, heavy skillet over moderate heat. Add oil, heat through.
2. Add garlic and sauté 2 minutes. Remove garlic and set aside.
3. Sauté the greens until just wilted. Remove from heat, and stir in vinegar, tamari, pepper, and garlic. Serve immediately.

Great as a side dish for grilled salmon or with rice.