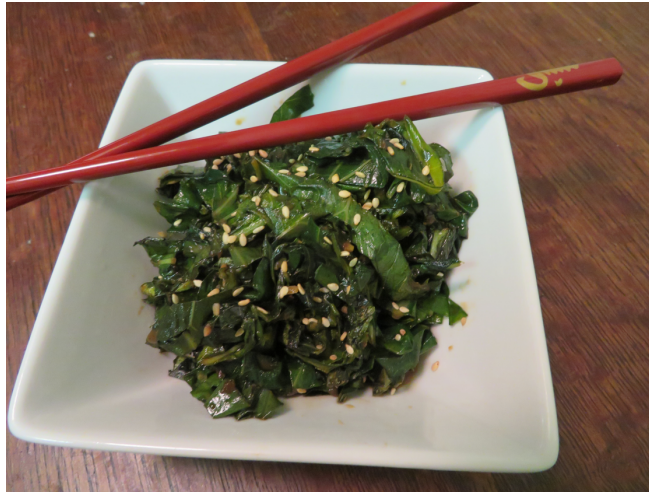


Spicy Stir Fried Collards



Ingredients

- 1 tbsp. vegetable oil
- 5 leaves collard greens, large stem removed
- 1 clove garlic, minced
- 1 tsp. minced ginger
- 1 tbsp. chili paste
- 1 tbsp. soy sauce
- 2 tsp. toasted sesame seeds

Procedure

1. Wash and dry collard green leaves. After large stems have been removed, roll leaves up long ways. With a very sharp knife slice into 1/4" strips.
2. Heat oil in large sauté pan over medium high heat until extremely hot.
3. Add leaves and stir quickly with a pair of tongs.
4. Stir until the leaves are 1/2 way wilted and tender.
5. Add the garlic and ginger and stir for 10 seconds.
6. Add the chili paste and soy sauce. Stir for 10 seconds.
7. Remove from heat and stir in sesame seeds.

Serves 2, or 4 as a side dish

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