



SAUTEED LEAFY GREENS

Serves 2

2 tablespoons extra virgin olive oil
3 scallions, chopped
¼ small red cabbage, shredded
2 ½ cups baby spinach
4 oz. bok choy, shredded
½ small napa cabbage, shredded
1 red chili pepper, seeded and chopped
1 tablespoon oyster sauce
½ tablespoon sesame oil
1 tablespoon sesame seeds
1 tablespoon fresh basil, chopped

Heat 1 tablespoon of the oil in a large skillet and sauté the scallions, all the greens and the chilies, just until wilted.

Transfer to a serving bowl.

In a separate bowl combine the oyster sauce, remaining 1 tablespoon of olive oil and sesame oil.

Drizzle over the salad and sprinkle with the sesame seeds and basil.

Serve warm.