

Asian Greens

Equipment • Pan • Microplane • Measuring spoons • Bowls • Spoon	Ingredients • 2 tbsps of grated ginger • 3 cloves of garlic, grated • 1 tbsp of vegetable oil • Large bowl full of washed asian greens • 1 ½ tbsp hoisin sauce • 1 tsp rice wine vinegar • 1 tsp soy sauce • Black pepper, to taste • 1 tbsp sweet chilli sauce
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What to do:

1. Combine hoisin sauce, rice wine vinegar, soy sauce, sweet chilli sauce and pepper in a small bowl. Mix well and set aside.
2. In a pan over high heat, add oil, garlic and ginger and cook until fragrant. Make sure you don't burn it.
3. Add greens (make sure they have been washed). Then add the sauce made in step 1. Toss for about 1 minute, until all greens are coated in the sauce.
4. Turn the heat off, transfer to a plate and serve immediately.