

## **Sauted Kale + Mustard Greens**

*Recipe and photo provided by Chef Ernest Miller*

### ***Ingredients***

2 tablespoons vegetable oil  
2 cloves garlic, minced  
1 bunch mustard greens, stemmed and chopped  
1 bunch kale, stemmed and chopped  
1 teaspoon Fish Sauce (or Worcestershire)  
½ lemon  
Kosher salt to taste

*Yield: About six servings*



### ***Preparation***

In a large pan with straight sides on medium heat add the oil. Add the garlic to the hot oil. Sauté until garlic is softened and fragrant and has infused the oil.

Add the greens. Season the greens with salt and sauté while tossing to wilt. Once wilted, add fish sauce and stir to combine. Add a squeeze of lemon juice to finish.

Serve warm.