

Mustard greens with sesame oil

<p>Ingredients</p> <ul style="list-style-type: none">• 1/2 cup thinly sliced onions• 2 cloves garlic, minced• 1 Tbsp olive oil• 1 pound mustard greens, washed and torn into large pieces• 2 to 3 Tbsp chicken broth or vegetable broth (vegetarian option)• 1/4 teaspoon salt• 1/4 teaspoon pepper• 1/4 teaspoon dark sesame oil	<p>Equipment</p> <ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife
<ol style="list-style-type: none">1. In a large sauté pan, sauté onions in olive oil over medium heat until the onions begin to brown and caramelize, about 5 to 10 minutes. Add the minced garlic and cook a minute more, until fragrant.2. Add the mustard greens and broth and cook until the mustard greens are just barely wilted. Toss with sesame oil. Season with salt and pepper.	

