



# STIR FRIED ASIAN GREENS

**30 MINUTES**

**MAKES 1-2 SERVINGS**

*Spice up your microgreens with a simple chili oil, spooned over rice and served with pork or chicken, if desired.*

## INSTRUCTIONS

### Chili Oil:

Simmer ingredients in a medium saucepan for 10 minutes on med-low heat, being careful not to boil. Remove from heat and allow to cool fully. Store up to 1 month, ensuring garlic stays covered by oil.

### Greens:

Heat a medium pan on high heat. Do not oil pan. Remove from heat, toss in greens, season with salt and stir until softened but not mushy, about 30 seconds.

Spoon over rice, top with chili oil.

If desired, crumble pork or chicken over greens. Garnish with cilantro (optional).

Serve immediately.

Enjoy!

## INGREDIENTS

### Chili Oil:

½ Cup of Canola Oil

1/3 Cup of Chili Flakes

3 Cloves of Garlic, smashed

½ Tsp of Salt

### Greens:

1 Package of GoodLeaf Asian Blend

### Additional:

1 Cup of Cooked Rice

Ground Pork or Chicken, cooked, optional

Cilantro, optional



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