

Recipe By Amber Share for Native Food & Wine

### **Sautéed Asian Greens**

Serves 4

Two heads bok choy, chopped roughly, green and white parts separate  
4 long garlic shoots, cut in half then sliced thinly, or chives  
4 radishes, sliced thinly  
1 tablespoon vegetable oil  
salt

Heat a large skillet over medium. Add vegetable oil. Add garlic shoots (or chives). Cook one minute then add white parts of bok choy. Sprinkle with salt. Stir. Cook another minute then add radishes and green parts of bok choy. Stir. Cook one minute longer then serve.