

Chijimisai and Mushroom Sauté



INGREDIENTS

- 1 Bunch Chijimisai, Roughly chop leaves, stems should be cut into 1/2 inch pieces.
- 2 Cups sliced mushroom variety of choice
- 3 Garlic Cloves, smashed
- 2 Tablespoons Olive Oil
- 1.5 Tablespoons balsamic vinegar
- Salt + Pepper

INSTRUCTIONS

1. Heat oil in saute pan over medium heat.
2. When oil begins to smoke slightly add garlic and stir until fragrant, about 2 minutes.
3. Push garlic off to side of pan. Add mushrooms. Raise heat to medium high. Stir occasionally until mushrooms start to turn golden brown. Around 7-8 minutes.
4. Remove mushrooms and garlic from pan and set to the side.
5. Reduce hear to medium and add stems to pan. Sautee for 2 minutes.
6. Add mushrooms and garlic back to pan.
7. Add remainder of chiji. Season with salt and pepper.
8. Toss with tongs until chiji is wilted. Add balsamic vinegar.
9. Cook for one minute and serve hot.