

## Sautéed Kong Xing Tsai

<http://userealbutter.com/2007/10/23/sauteed-kong-xing-tsai-recipe/>

2 lbs. *kong xing tsai*  
2 tbsps vegetable oil  
3 cloves garlic, chopped  
pinch of salt

Pick off the tender leaves and shoots from each stem. Wash the leaves and shoots thoroughly (double or triple wash) and drain. In a large frying pan or wok, heat oil over high heat. Add garlic and sauté until fragrant, but not brown. Add the greens and sauté. Season with salt and continue to stir-fry until the leaves have wilted. Serve hot. Makes 2 cups.