



Ingredients

- 1 bunch kailan aka Chinese broccoli or any Asian greens, cleaned and cut into 3-inch lengths
- 3 tsps minced garlic
- 3 slices ginger (optional)
- 1 Tbsp Shaoxing cooking wine (optional)
- 1 Tbsp oil
- 2 Tbsps Oyster Sauce
- 1 tsp Soya Sauce
- 1 Tbsp tapioca starch or cornstarch mixed with 2 Tbsp water
- ¼ cup water

Method

1. Heat oil in frying pan or wok, then add garlic and ginger.
2. Fry until garlic is lightly browned, then add cooking wine.
3. Add vegetables, followed by oyster and soya sauces.
4. Stir, then add water and cover to cook for approx 30 seconds or until vegetables are cooked.
5. Add tapioca starch "slurry", mix well and simmer a few seconds until sauce thickens.
6. Remove and serve.