**Chaulai Ka Saag**

Prep time: 10 min Cook time: 10 min

**Ingredients:**

* 2 cups chopped chaulai (amaranth leaves)
* 1 tsp mustard oil
* 1 clove garlic, chopped
* Salt, pinch of turmeric
* ½ green chili, optional

**Instructions:**

1. Heat oil, sauté garlic and chili.
2. Add leaves, salt, turmeric.
3. Cover and cook till wilted.
4. Serve with jowar or bajra roti.