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Choy Sum (Asian Greens) with Garlic Sauce

If you can't find choy sum for this easy Asian greens recipe, whole baby bok choy makes a fine substitute.

- 1 1/2 lb. choy sum
- 1 tbsp. peanut oil
- 2 tbsp. coarsely chopped garlic
- 2 tbsp. soy sauce

Bring a pot of lightly salted water to a boil. Meanwhile, trim ends from choy sum. Blanch greens in the water until just tender, about 1 minute. Drain greens and set aside on a plate.

Heat oil in a wok or a skillet over medium-high heat. Add garlic and cook until lightly browned, 1–2 minutes. Add soy sauce and 1 tbsp. water; cook for 1 minute. Pour garlic sauce over greens.

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