

Panda Express Super Greens Copycat Recipe: A light and zesty blend of broccoli, kale, and cabbage kissed with sauce, just like Panda Express makes it!

1	2 tablespoons butter	Place a large saute pan (with a lid) over medium-high heat. Add the butter, garlic, ground ginger, and crushed red pepper.
	2 cloves garlic, minced	
	1/2 teaspoons ground ginger	
	1/2 teaspoons crushed red pepper	
2	2 tablespoons soy sauce	Once the butter melts saute the garlic for 1 minute, then add in the soy sauce and water.
	6 tablespoons water	
3	6 cups roughly chopped kale, lightly packed	Add the broccoli first, then the cabbage and the kale on top. Cover the saute pan and steam the vegetables for 3-4 minutes. The broccoli should still be firm, not soft in the middle.
	4 cups broccoli florets	
	4 cups roughly chopped green cabbage	Toss the vegetables to coat in sauce. Serve warm.

Re-produced from *Panda Express Super Greens (copycat recipe)*¹

¹Sommer Collier. *Panda Express Super Greens (copycat recipe)*. Dec. 2019. URL: <https://www.aspicyperspective.com/panda-express-super-greens-copycat-recipe/>.