

Pac Choi with Cashews



2 Tbsp olive oil

1 cup chopped green onions,
including green ends

3 cloves garlic, chopped

½-1 lb pac choy, rinsed, stalks removed from main stem.

½ tsp. dark sesame oil

salt to taste

½ cup chopped, roasted, salted cashews

Heat olive oil in a large sauté pan on medium high heat. Add onions, then garlic, then pac choy. Sprinkle with sesame oil and salt. Cover and let the pac choy cook down for approximately three minutes. Remove cover and lower heat. Stir and cook for a minute or two longer, until the pac choy is just cooked. Gently mix in cashews.