

Jullin's Green Stir Fry

Ingredients:

- Garlic, chopped
- Fresh ginger, chopped
- Greens such as kale, collards, dandelion leaves - whatever you like
- Coconut oil
- Oil and Vinegar mix

Process:

Saute in coconut oil

Add a mix of chopped greens (e.g. dandelion leaves, kale, collards) and saute on medium-high heat.

Add (a pinch) of chipotle and tumeric powder, then a little bone broth or water. Stir and cover. Turn heat down to medium-low and let it steam for 5 min or so.

Transfer to a bowl and drizzle with coconut or cider vinegar and olive oil.

Additional options - add a few anchovies and/or currents into the stir fry.