**Garlic Spinach/Greens**



Ingredients

1 teaspoons oil

3 cloves of garlic finely sliced, or equivalent

1 bunch of greens, spinach or asian greens or a ½ bag of Logan Farm Spinach portions

1 teaspoon butter

Pinch of salt to taste

Method

* Heat the oil and add the finely sliced garlic and cook till the garlic is brown and starting to get crispy
* the mustard seeds and curry leaves and cook on a low-medium heat for a few minutes till Portion plating
* Add the Spinach/Greens and cook till just tender which will take a few minutes. If using fresh spinach turn the heat down and put the lid on as this will take 5-10 minutes to defrost
* Add the butter and salt and stir well to ensure mixed