

Stir-Fried Snow Pea Leaves with Garlic

Ingredients

1 lb Snow Pea Leaves
3 T Vegetable Oil
5 clv Garlic (minced)
1/2 t Salt
1/4 t White Pepper
1 t Sesame Oil

Instructions

1. Soak snow pea leaves in a large bowl for 1 to 2 hours. Then wash thoroughly (2 to 3 times) to get rid of all the dirt and sand clinging to the leaves and stems. Drain off all the water.
2. Using very high heat, heat oil in your wok until it just starts to smoke a bit. Quickly add the garlic and the veggies, taking care not to burn them by constantly stirring. After a minute, add salt, white pepper, and sesame oil. Stir and mix well.
3. Put the lid on the wok and cook for about 1-2 minutes. Remove lid, stir briefly, and transfer to a dish.