



## Blanched Mustard Greens with Oyster Sauce

### Ingredients

- 1.5 paket Mustard Greens (Sawi)
- 2 sudu besar Corn Oil
- 1 sudu kecil Garlic
- 2 sudu besar MAGGI® Oyster Sauce
- 0.75 cawan Water
- 2 sudu kecil Corn Flour

### Instruction

1. Firstly, blanch the mustard greens in a pot of boiling water until just cooked or when greens turn a darker colour.
2. Remove and cool under tap water, drain and cut stalks into 2 to 3 inch lengths and set aside on a serving platter.
3. Next, heat the cooking oil in a pan. Add garlic and sauté until fragrant.
4. In a small bowl, combine MAGGI® Oyster Sauce, corn flour and water.
5. Once properly dissolved, pour the mixture into the pan and let it boil until it thickens.
6. Finally, remove it from the heat and pour it over the cooked vegetables. Serve immediately.

### Nutrition

Karbohidrat	15.23 g
Tenaga	166.54 kcal
Lemak	10.84 g
Protein	5.13 g

16 Minutes

2 servings