

Stir-Fried Kale with Ginger, Garlic & Chile

- 1 pound of Kale
- 2 Tablespoons of oil
- 1 fresh red chile: seeded and sliced
- 2 garlic cloves: sliced
- 3/4 inch fresh ginger: peeled and chopped
- 4 scallions: chopped

Remove the ribs from the kale and tear or shred the leaves. Put into a large saucpan and cover with boiling water. Add salt and cook for about 4 minutes, then drain.

Heat 2 tablespoons oil in a wok and fry the chile, garlic, ginger and scallions for 2 minutes. Don't let the garlic burn. Add the kale. Cook for 1 1/2 minutes, turning to absorb the flavors. Season. Squeeze over fresh lime juice and serve.

