



## **Super Greens**

*Panda Express copycat recipe for a healthy side dish*

- 1 Tablespoon butter
- 1 Tablespoon toasted sesame oil
- 1-1/2 Tablespoons fresh grated ginger
- 2 garlic cloves, minced
- 3 Tablespoons low sodium soy sauce
- 4 cup broccoli
- 1/2 head green cabbage, roughly chopped
- 4 cups kale, roughly chopped
- 1/4 cup vegetable stock or water
- Garnish: 2 Tablespoons sesame seeds

**Make the sauce:** In a large skillet over medium-high heat, melt the butter. Add sesame oil, ginger, and garlic and sauté until aromatic. Whisk in soy sauce.

**Cook the veggies:** Add the broccoli to the skillet followed by the cabbage and, finally, the kale. Pour the water over the veggies and put a lid on the skillet. Cook for 5 minutes or until broccoli is fork tender, stirring every couple of minutes.

Serve warm; garnish with sesame seeds.

**Note:** I added some chopped red bell peppers as a garnish to our dish. If you want to add them to the cooking dish, add chopped roasted red peppers. It makes it pop.

**Recipe by:** Six Sisters Stuff – Super Greens

<https://www.sixsistersstuff.com/category/recipes/>

**About the Recipe:** The Sisters said that this was their favorite copycat recipe, a healthy side dish. It's made with 3 different greens, just like the Panda Express recipe. The popular Super Greens side dish is a combination of broccoli, kale, and cabbage, cooked in a starchy garlic vegetable powder sauce, which provides a boost of flavor.