



# water spinach sprinkled with ground sesame

NIBBLEDISH CONTRIBUTOR

## Ingredients

2 cloves of garlic, chopped  
400g water spinach  
2 tsp ground sesame  
1 tsp sesame oil  
salt

## Instructions

Grease the pan with some peanut oil, fry the chopped garlic until browned. Add water spinach and fry on medium-high heat until softened, mix with sesame oil. Add salt to taste and sprinkle with ground sesame to serve.