

Tatsoi with Garam Masala

Serves 4

Ingredients:

- 4 tablespoons canola oil
- 1 large onion, finely chopped
- 2 pounds tatsoi, cut crosswise into 1 cm strips
- 1 fresh hot chile, finely chopped
- 1 teaspoon peeled fresh ginger, finely grated
- ½ teaspoon salt
- ½ teaspoon sugar
- ½ cup water
- ½ teaspoon garam masala

Ingredients for garam masala:

- 1 tablespoon cardamom seeds
- 2 inch stick of cinnamon
- 1 teaspoon black or regular cumin seeds
- 1 teaspoon cloves
- 1 teaspoon black peppercorns
- ¼ nutmeg nut

Directions:

1. **Garam masala:** Grind the cardamom seeds, cinnamon, black cumin seeds, cloves, black peppercorns, and nutmeg. Makes about 3 tablespoons.
2. Warm the oil in a large pan over medium-high heat. Add the onions and stir for 3 minutes.
3. Add the sliced tatsoi, chile, ginger, salt, and sugar, stirring and cooking for 5 minutes.
4. Add the water and bring to a simmer. Cover tightly and turn heat down to low, cooking for 10 more minutes. Remove the lid and boil away some of the extra liquid. Sprinkle garam masala over the top and stir.