

Garlic Mustard and Spinach Saag

Ingredients

- 2 cups of garlic mustard leaves, well packed
- 3 cups young spinach, well packed
- Olive oil, for cooking
- 1 small onion, diced
- ½ tsp. cumin seeds
- 1 clove garlic, minced
- 1 jalapeño pepper, seeded and finely chopped
- 1 tsp. fresh ginger, grated
- 2 tbsp. all-purpose flour
- 1 tsp. lemon juice
- 2 tbsp. vegan butter
- Salt and pepper, to taste

Steps

1. Wash your garlic mustard well. Add it to a steamer with your spinach, and steam for a couple minutes until it is wilted. Transfer to a blender and blend, along with 1 cup of water, until smooth.
2. Heat some olive oil on medium heat in a skillet. Add the cumin seeds and onion, and sauté for five minutes until the onion has softened and is fragrant. Add the garlic, ginger, and jalapeño, and cook for another minute or two. Add the flour, and, stirring constantly, cook for another minute.
3. Add the blended greens to the skillet, along with the lemon juice, and mix well to combine. Lower the heat a little, and cook for a couple minutes, stirring, while the mixture thickens. Add the vegan butter, salt, and pepper, stir and taste for a few minutes longer. Taste, adjust the salt to your preference, and enjoy. Serve with rice and/or naan or another flatbread.

