

Sauteed Za'atar Pea Shoots

Ingredients

- 3 cloves of garlic
- ½ inch chunk of ginger
- 4 oz. pea shoots
- 2 tsp. za'atar
- 2 tsp. sesame oil
- 1 tsp. soy sauce
- 1 tsp. sugar
- Vegetable oil, for cooking
- Salt and pepper, to taste
- Sesame seeds for garnish (optional)

Steps

1. Grate or mince the ginger and garlic. Chop the pea shoots into bite-sized pieces. Combine the za'atar, sesame oil, soy sauce, sugar and 1 tbsp. water in a jar and whisk to combine. Set aside.
2. Heat a little vegetable oil in a skillet on medium heat. Add the garlic and ginger, and sauté for several minutes until soft and fragrant. Add the pea shoots and the prepared sauce. Mix everything around well. Cook for just a couple minutes while the pea shoots wilt and the excess water in the sauce evaporates. Season with salt and pepper to taste. Once there isn't much liquid left, remove from the heat. Garnish with sesame seeds, if you like, and serve.

