

## **Broad Beans with Preserved Mustard Green Recipe**

**Ingredients:** Serves 4

250g broad beans  
100g preserved mustard green  
1 stalk scallion  
a pinch of sugar

**Method:**

Choose those tender broad beans, remove pod, but still keep the skin of beans. Rinse and drain dry. Rinse and squeeze dry the preserved mustard green. Chop it. Chop the white part of scallion. Heat 1 tablespoon of oil to stir-fry broad beans, add ½ cup of water and preserved mustard green, cook for about 3-5 minutes until the skin of beans are tender enough. Season with a little of sugar, add scallions, mix well and then turn off the heat.

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