

Okinawan Glazed Greens

Swick

Makes 4 servings | Active Time: 10 minutes | Total Time: 10 minutes

Step 1: Making the Dish

- 8 cups chopped greens like spinach, mizuna, or mustard greens
 - 1/3 cup citrus juice (orange or lime)
 - 2 tablespoons white miso
 - 2 tablespoons mirin (sweet rice wine), plus more if needed
- Parboil the greens by heating water to a boil, adding the greens, and removing after 1 to 2 minutes, once the greens have turned a bright color.
- Drain greens. Over the sink, lightly squeeze greens between your hands to remove excess water.
- In a mixing bowl, whisk together citrus juice, white miso, and mirin.
- Add greens to the bowl and mix with hands.
- Season to taste with more mirin.