

# CopyCat Panda Express Super Greens

## Ingredients

Super Greens Sauce:

1 $\frac{1}{4}$  cups water

2 teaspoons vegetable base or 1 cube of vegetable bouillon

2 teaspoons cornstarch

Vegetables:

1 pound broccoli florets

$\frac{1}{2}$  pound kale

$\frac{3}{4}$  pound green cabbage

2 teaspoons salt

2 teaspoons minced garlic

2 tablespoons vegetable oil

## Directions

Super Greens Sauce:

Prepare the sauce before you begin to cook the vegetables.

In a small mixing bowl, combine water, vegetable base, and cornstarch. Whisk vigorously until the mixture is well-blended.

Vegetables:

Wash broccoli florets, and break them into bite-sized pieces.

Wash kale and chop leaves into bite-sized pieces.

Wash green cabbage and cut it into large slices.

Fill a gallon-sized pot  $\frac{3}{4}$  full of water and add 2 teaspoons of salt. Bring the salted water to a boil.

Add broccoli to the boiling water. Cook until the broccoli

turns bright green.

Add the kale and cabbage. Cook for about 15 seconds.

Remove the pot from the heat and drain the vegetables.

Heat a wok or large skillet to medium-high heat.

Add vegetable oil.

Add minced garlic and cook for about 10 to 15 seconds. The garlic should become fragrant.

Add the sauce and cook until it thickens.

Add drained vegetables and stir until the vegetables are coated with sauce.