

Sturdy Greens in the Style of Wakame

from LEATHER STORRS, [Noble Rot](#)

Sriracha is a hot chili sauce available in most grocery stores and is the condiment found on tables in Thai restaurants.

Ingredients

- 4 bunches assorted sturdy greens, ribs removed
- 2 cloves garlic, minced
- 1 shallot, minced
- 1 Tablespoon sriracha
- 1 Tablespoon fish sauce
- 4 Tablespoons rice vinegar
- 2 Tablespoons soy sauce
- 1 teaspoon salt
- ½ cup toasted sesame seeds

Preparation

Stack the greens in piles of 5 or 6 leaves. Roll the stacks into cigars and slice fine ribbons of greens. Combine the remaining ingredients, minus the sesame seeds, with the greens.

Marinate in the fridge for 12 hours or overnight. Lift the greens from the marinade and toss with the sesame seeds. Adjust the seasoning with some of the marinade, salt, pepper and lime juice to your liking.