from Mula sa Puso: Heart Healthy Traditional Filipino Recipes by American Heart Association, Western States Affiliate, San Francisco Division

1 cup Kangkong or spinach

2 cloves Garlic, chopped

1 1/2 tsps. Olive oil

1 1/2 tsps. Soy sauce

1 tbsp. Vinegar

1 tsp. Sugar

1/8 tsp. Fresh ground pepper

1 Bay leaf

Sauté garlic in hot olive oil. Add the kangkong. Season with soy sauce and vinegar. Add fresh ground pepper and sugar. Lastly, add the bay leaf.

Serves 2

Single Serving Nutrient Values

Calories 52.97 kc
% calories from fat 55
Protein 1.266 gm
Carbohydrate 5.114 gm
Cholesterol 0.000 mg
Sodium 280.1 mg
Total Fat 3.504 gm

Saturated 0.478 gm Polyunsaturated 0.336 gm Monounsaturated 2.495 gm

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