**[Sautéed Komatsuna with Basil](http://chubbybunnyrecipes.blogspot.com/2007/06/sauted-komatsuna-with-basil.html)**

Ingredients:

2 tsp olive oil

4 cloves garlic, thinly sliced

1/3 cup (2 ounces) pine nuts

10 ounces komatsuna leaves

½ tsp kosher salt

¼ tsp pepper

2 cups basil leaves

**Directions:**

Heat the oil in a large skillet over medium-low heat. Add garlic and cook for 2 minutes. Add the pine nuts and cook until lightly golden, about 3 minutes. Increase heat to medium and add the spinach, salt, pepper, and 2 tablespoons of water. Cover and cook, tossing occasionally with tongs, until spinach wilts, about 4 minutes. Remove from heat. Add the basil and toss until it wilts, about 1 minute. Serve immediately. Serves 4.