**Stir-Fried Asian-style Komatsuna**

1 bunch Komatsuna

1 bunch radishes or Japanese turnips

2 Tbsp. vegetable oil

1 tsp. sugar

1 tsp. minced garlic

Soy sauce to taste

Sesame oil to taste

Wash komatsuna and chop coarsely.  Wash radishes or turnips and slice thinly. Heat wok or heavy frying pan. Pour oil in.  Add greens and radishes/turnips and toss over moderately high heat until somewhat softened, about 3 minutes.  Add sugar, garlic, salt and soy sauce.  Toss another 2-3 minutes.  Add a few drops of sesame oil if desired. Serve.