

Fried Egg w/ Sauteed Pea Tendrils

Adapted from "The Cilantropist"

To cook the pea tendrils, I separated out the tougher stems and roughly chopped the remaining portions, and then sauteed them in a little olive oil with minced garlic and salt. After they were cooked, I fried the egg in the same pan and then topped the greens with the egg, as well as salt and pepper to taste