Ingredients

* 6 bunches kale, bok choy, or Chinese cabbage
* 3 TBS olive oil
* 8 cloves garlic, thinly sliced
* 4 TBS kecap manis (or 2 tbs soy sauce, 1 tbs brown sugar)
* 2 limes, zested and juiced
* 1 TBS sesame oil
* 3 TBS sesame seeds, toasted
* ¼ all purpose flour
* 12 shallots (or 3 onions) thinly sliced
* 1 cup vegetable oil
* salt and black pepper to taste

Procedure

1. Separate kale/cabbage leaves from stems. Steam leaves over a pot of boiling water, until tender (about 3 minutes).
2. Place a large pan on medium heat, add the olive oil kale/cabbage stems, and garlic. Cook for 3 minutes, until the garlic is golden.
3. Add the steamed leaves and pour in the kecap manis, sesame oil, and lime zest. Simmer until kale is softened and liquid is reduced. Remove from the heat.
4. In a separate nonstick pan on medium heat, add the sesame seeds and cook until fragrant, about 2-3 minutes. Add to the greens.
5. In a large bowl, mix the shallots/onions with the flour until well coated.
6. Add the vegetable oil to pan on medium heat. Fry the shallot/onions for 5 minutes, until golden and crispy. Season with salt and pepper and serve on top of the kale. Serve with lime wedges to squeeze.