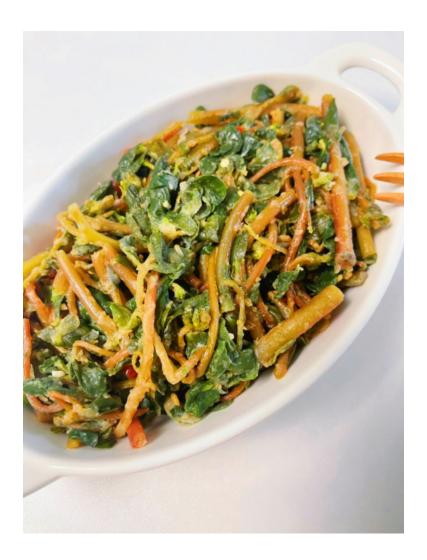
## Simple Steamed Purslane

By Quying Danzeng, Nutritional Science and Food System Major, UW Farm, Summer Nutrition Education Intern

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## Ingredients

50g of all purpose flour

- 1 table spoon fine crushed sea salt and black pepper
- 1 bunch purslane

## Steps to Make It

- 1. Rinse the purslane.
- 2. Once you have thoroughly rinsed the purslane, dry it using a clean paper towel or cloth towel.
- 3. Cover the purslane evenly with the all purpose flour and steam it on boiled water for 4 minutes.
- 4. Season with salt and black pepper.
- 5. Ready to serve!