

Sesame Garlic Greens

Serves 4

Prep time *10 min*

Cook time *5 min*

Versions of this recipe can be enjoyed all year, using what greens happen to be in season (kale, turnip greens, etc.).

Ingredients:

2 bunches of collard greens, rinsed and roughly chopped

2 Tbsp. sesame oil

3 Tbsp. soy sauce

3-4 cloves of garlic, chopped

Directions:

In a large pan over medium heat, toss the greens with the garlic and soy sauce. Steam the greens for about 4 minutes, until just wilted.

Toss with sesame oil and serve. If you'd like, add some sesame seeds or slivered almonds for added flavor and texture.