

Sautéed Mustard Greens with Garlic & Lemon



Desert Mission
Farm Stand



Good for our community. Good for you.

INGREDIENTS *MAKES 4 SIDE SERVINGS*

- 1 Tablespoon olive oil
- 2 garlic cloves, thinly sliced
- 1-2 pounds mustard greens*, washed, trimmed, and chopped (about 10 cups)
- 1 Tablespoon fresh lemon juice (about 1/2 lemon)
- 1/4-1/2 teaspoon crushed red pepper, depending on how much spice you want!
- Salt and ground black pepper to taste

**Can substitute any other kind of tender winter green like collard, baby kale, Swiss chard, or even spinach*

DIRECTIONS

1. Heat olive oil in a Dutch oven or deep skillet over medium heat.
2. Add sliced garlic to skillet. Cook, stirring often, until garlic is golden brown and crispy, about 1 minute.
3. Stir in chopped mustard greens in batches; cook until wilted for about 1-2 minutes, before adding more greens.
4. Cover and cook, stirring occasionally, until tender and crisp, approximately 8-10 minutes.
5. Stir in lemon juice and desired amount of crushed red pepper. Season with salt and pepper to taste.
6. Enjoy!