Collard Greens with Farro
From – nytimes.com

1 large bunch collard greens, stemmed with leaves washed
salt to taste
2 Tbsp extra virgin olive oil
½ medium onion, chopped
2 large garlic cloves, minced
1 tsp chopped fresh rosemary
1 ½ cups farro
½ cup dry white wine
2 qt chicken stock, vegetable stock or water
¼ cup finely chopped flat-leaf parsley
crumbled feta for serving

• Bring a large pot of water to a boil. Fill a bowl with ice water.
• When water comes to a boil, salt generously and add the collard greens.
• Blanch for 4 minutes and transfer to the ice water with a slotted spoon or skimmer.
• Drain and squeeze out extra water.
• Cut the greens into ribbons about 1” wide
• Heat the olive oil over medium heat in a wide, heavy saucepan or Dutch oven.
• Add the onion. Cook, stirring until tender, about 5 minutes.
• Add a generous pinch of salt, garlic and rosemary, and continue to cook for another minute, until the garlic is fragrant.
• Stir in the farro and mix for a couple of minutes.
• Add the white wine and stir until it has reduced by half.
• Add the stock and/or water and salt and bring to a boil.
• Reduce the heat. Stir in the collard greens. Cover and simmer 45 minutes, or until the farro is tender.
• Drain any water remaining and return the mixture to the pan.
• Taste and adjust seasonings.
• Sprinkle a little feta over each serving if desired.

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