

Garlicky Greens

From – Wegman's Menu

¼ cup extra-virgin olive oil
8 cloves garlic, sliced
16 oz cleaned and cut kale, or your favorite greens
¼ tsp crushed red pepper
salt & pepper to taste
1 Tbsp grated Pecorino Romano cheese

- Blanch greens 4 to 5 minutes in a large pot of boiling, salted water. Drain, transfer to a large bowl of ice water. Drain.
- Heat oil in skillet on medium-low. Add garlic. Cook about 5 min, until edges begin to brown. Remove garlic slices with slotted spoon. Set aside.
- Raise heat to medium-high. Add crushed red pepper to oil in pan.
- Add blanched greens to pan. Season with salt and pepper. Stir to combine.
- Add garlic slices and cheese to pan. Stir to combine.
- Season to taste with salt and pepper.



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