

Ginger Greens

From – From Asparagus to Zucchini

1 large bunch kale, collards or kohlrabi tops stems removed, leaves cut in strips
2 Tbsp olive oil
1 Tbsp butter
2 large cloves garlic, minced
1 medium onion, chopped
1 Tbsp minced fresh ginger root or 1 tsp dried ginger
juice of 1 fresh lime
freshly ground black pepper

- Steam greens until slightly wilted.
- In large skillet or wok, heat oil and butter.
- Add garlic, onion and ginger.
- Saute` until onion is soft.
- Toss in greens.
- Cover and cook on low heat until kale is tender.
- Toss in lime juice and pepper to taste.



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