

Vegetarian Braised Greens

Yields: 6 servings Preparation Time: 50 minutes

Ingredients

2 pounds collard greens, cleaned, stems removed, sliced into ribbons

1 tablespoon unsalted butter

4 cloves of garlic, thinly sliced

½ teaspoon salt

1 pinch crushed red peppers

½ cup of water

2 teaspoons lemon zest

2 teaspoons lemon juice

Fresh black pepper



Instructions

1. Heat large stock pot over medium heat. Melt butter.
2. Add garlic and cook for one minute, stirring constantly.
3. Add greens, salt, red pepper flakes, and water. Stir, cover and lower heat to low.
4. Cook for 45 minutes stirring occasionally.
5. Add lemon zest and juice and season with fresh black pepper.