

## **Basic Boiled Greens**

(Collards, Kale, Mustard Greens, Turnip Greens)

Efficient for a large, awkward amount of greens. Bring a large pot of water to a boil and add 1-teaspoon salt per quart. Drop the greens into the water and cook, uncovered, until tender, 5 to 20 minutes, depending on the variety and how you like them. (Some people cook them far longer.) Drain, press out excess moisture, then toss with olive oil or butter, salt, and pepper. If you're using them for a filling, rinse under cold water, squeeze out the excess water, and then finely chop.

From: Vegetarian Cooking for Everyone



PO BOX 143

Waterport, NY 14571

[leafygreencouncil@gmail.com](mailto:leafygreencouncil@gmail.com)