

# Garlicky Greens

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Adapted from *Sustenance* by Patricia Brown

Recipe type: side dish

Serves: 3-4

Time: 10 minutes



## Ingredients

- One bunch kale or chard, chopped
- 2-3 cloves garlic, thinly sliced
- 2 tablespoons olive oil
- 2 tablespoons water
- 2 tablespoons lemon juice (optional)

## Directions

1. Heat the olive oil in a large frying pan on medium heat. Add garlic and sauté for about 2 minutes, until fragrant.
2. Stir in kale or chard and add water to the pan. Cover and steam for 3-5 minutes, stirring occasionally and adding water if greens are sticking to pan.
3. When greens are wilted, turn off the heat, add lemon juice, and optional toppings. Serve hot.



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