

MIXED GREENS WITH WARM PECAN DRESSING

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8 cups turnip, mustard and collard greens
¼ cup balsamic vinegar
2 Tbsp clover honey
2 Tbsp Creole mustard
2 Tbsp vegetable oil
¾ cup pecans

Remove large stems from greens. Wash and dry well. Tear into pieces and place into a bowl. In a small bowl combine the vinegar, honey and mustard. Set aside. Heat oil in a skillet, add the mustard mixture and pecans and cook, stirring regularly for 2 or 3 minutes.

Yield: 4 servings
Prep Time: 10 min.
Cook Time: 3 min.