



Sautéed Mustard Greens

SERVES: 8

PREP TIME: 25 min.

COOK TIME: 20 min.

Ingredients:

- 1 ½ pounds mustard greens
- ¼ cup peanuts, roughly chopped
- 1 Tablespoon olive oil
- 1 cup diced white onion
- 1 clove garlic, minced
- 1 ½ teaspoons curry powder
- 1 14.5 ounce can diced tomato, drained
- 1 teaspoon pepper
- ¼ cup diced scallions



Directions:

1. Wash, remove stems, and chop mustard greens.
2. Place peanuts in a skillet over medium heat. Toss and cook lightly, about 2 minutes. Remove from pan and set aside.
3. Heat oil in a skillet over medium heat. Add onions and saute until softened, 5 minutes.
4. Add garlic and curry powder and saute for 1 to 2 minutes.
5. Add greens to pan, toss carefully and cook until they begin to wilt, 1 to 2 minutes.
6. Add tomatoes and pepper and stir. Reduce heat to medium-low and cook for 8 minutes.
7. Stir in scallions and toasted peanuts and cook for 1 minute.