

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

SAUTÉED GARLICKY GREENS

Recipe by Megan Dilley

Ingredients:

- 3 bunches greens, such as chard, kale, spinach or beet tops, chopped, stems included
- 2 tbsp olive oil, plus more for serving
- 1 lemon, quartered
- ½ tsp chili flakes (optional)
- Kosher salt
- 6 cloves garlic, sliced

Directions:

Step 1: Bring a large pot of salted water to a boil. Blanch greens for 30 seconds to 1 minute. Drain and rinse under cold water to stop cooking; when cool enough to handle, use your hands to squeeze water out of the greens. Set aside.

Step 2: Heat 2 tablespoons olive oil in a large skillet over medium heat. Add sliced garlic, stirring frequently until fragrant, adding chili flakes if using. Add blanched greens to the skillet with 1 teaspoon kosher salt, stirring to coat in oil, sautéing for 5-7 minutes until very tender. Add small amounts of water if the greens begin to stick to the pan.

Step 3: Serve with a squeeze of lemon and a drizzle of olive oil. Season to taste with kosher salt.



Pair with Stolpman Syrah

Point phone camera at
QR Code for more info.

