



MOROCCAN GREENS

Ingredients:

- 3 c. mixed greens, chopped with stems chopped separately
- 2 T. olive oil
- 1 clove garlic, minced
- 1 small onion, chopped
- ¼ c. peanut butter
- ½ t. coriander
- ¼ t. cumin
- ¼ t. cayenne

Method:

Heat olive oil in large skillet. Add garlic and onion, saute until tender. Add peanut butter and spices and cook until melted (add a little water if peanut butter is too thick). Add chopped stems. Saute for a few minutes, then add greens. Saute until tender.

--The South 47 Farm