

Stir Fried Greens

Serves 6

This is a great way to use up any greens you have on hand. Of course, you may add other vegetables as well: carrots, snap peas, etc.

- ½ lb mixed braising greens: kale, spinach, mustard greens, beet greens, arugula, etc., remove ribs of tougher greens and chop coarsely.
- 1 Tbsp. olive oil
- ½ cup leeks, sliced
- ½ cup kohlrabi or turnips, sliced thin
- 3 cloves garlic, minced
- 1 cup bread crumbs
- Optional: parmesan cheese

Heat oil over medium-high heat in a large skillet or wok. Add leeks, garlic and kohlrabi or turnips. Sauté until soft. Mix in breadcrumbs, cook and stir until brown. Stir in greens. Cook until wilted. Serve hot or warm. Add parmesan cheese, if desired.

Note: If desired, remove the bread covered leeks / kohlrabi / turnips before adding the greens. Serve greens topped with the leeks and parmesan cheese. This method adds a couple steps, but makes for a nicer presentation.

