

Simple Sauteed Mustard Greens

By Sunny Anderson

Level: Easy

Prep: 10 minutes

Cook: 15 minutes

Total: 25 minutes

Yield: 6 Servings

Ingredients

2 tablespoons vegetable oil

2 cloves garlic, minced

2 bunches mustard greens, stemmed and chopped

Kosher salt

Freshly ground black pepper

¼ cup chicken stock*

1 tablespoon stone-ground mustard*

Directions

1. In a large pan with straight sides on medium heat add the oil. Add the garlic to the hot oil. Sauté until garlic is softened and fragrant and has infused the oil.
2. Add the mustard greens. Season the greens with salt, and pepper, and sauté while tossing to wilt. Once wilted add the chicken stock and stir. Raise heat to a simmer, then lower and cook for about 5 minutes more.
3. Stir in the ground mustard. Serve warm.

***Donna's Notes**

I used vegetable stock for chicken and whole-grain Dijon mustard. My husband loved this!