



The Edible Garden

Recipe featured at the *Final Festival Weekend* demonstration,
October 17

Wilted Greens

By: Sara Jenkins, chef and owner, Porchetta

Ingredients (*Serves four to six*)

3 pounds mixed cooking greens (spinach, mustard, dandelion, Swiss chard, beet, turnip, mizuna, amaranth, escarole, and/or broccoli raab)
¼ cup extra-virgin olive oil, plus more for drizzling
2 garlic cloves, smashed and peeled
1 small dried red chili pepper
Medium-coarse sea salt
1 lemon, halved

Instructions

1. Strip leaves of greens from ribs and stems; discard ribs and stems. Cut the leaves into 3-inch ribbons then wash and partially spin-dry; leaving a little moisture for cooking.
2. Gently heat oil and garlic in a Dutch oven or other heavy pot over medium-low heat, stirring occasionally, until the garlic is golden, 5 to 7 minutes. Add the chili and cook until lightly toasted, about 1 minute.