

Greens and Pesto!

The other day I came home from working at the Athens Farmers Market and I was starving. I had bought some pesto from Sue at the market (best pesto around!) and I had some of our delicious and fresh kale and collards. I threw the greens and the pesto in a pan and it was amazing. So easy and tasted so sophisticated. See details below.

Ingredients: (serving for 4 people as a side)

1 bunch kale

1 bunch collards

2 Tbs ready made pesto paste (See recipe from August 8th, on how to make your own pesto)

Preparation:

Remove the stem and lay all the leaves of the kale and collards in stack. Roll them long ways (like a fruit roll-up) and then cut thin strips. Place them in a colander and rinse well. In a large non stick pan heat up the pesto till it starts to bubble just a little. Add the greens and with tongs toss the greens around so the pesto gets evenly distributed over the greens. Cook just until the greens are softened, no more than 2 minutes. Remove and serve. Garnish with some lentil sprouts or toasted sesame seeds for a super food side to your meal.