

## Wilted Greens with Warm Balsamic Vinegar

### Ingredients

- 1/4 tsp. salt
- 2 lbs. collard, mustard, or turnip greens (stemmed)  
Or- 1 lb cleaned, chopped cooking greens
- 1 Tbsp. olive oil
- 1/2 yellow onion, chopped
- 1 clove garlic, minced
- 1/2 cup chicken or vegetable stock
- 1 Tbsp. balsamic vinegar
- 1/2 tsp. pepper

### Directions

Fill a large saucepan 3/4th with water. Bring to a boil.

Add the salt and greens.

Stir until wilted- about 30 seconds.

Drain and rinse immediately with cold water to stop the cooking.

Squeeze the greens to remove excess water. Chop the greens coarsely and set aside.

In a large frying pan, heat olive oil and onion. Saute until soft and lightly golden. Add the garlic and saute for an additional minute. Do not let the garlic brown.

Add the chopped greens and the stock and saute, stirring occasionally, until the greens are tender and most of the stock has evaporated- about 5 minutes.

Add the vinegar, stir well, and season with pepper. Serve hot.