

Collard Greens with Farro

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1 large bunch collard greens, stemmed with leaves washed
salt to taste
2 Tbsp extra virgin olive oil
½ medium onion, chopped
2 large garlic cloves, minced
1 tsp chopped fresh rosemary
1 ½ cups farro
½ cup dry white wine
2 qt chicken stock, vegetable stock or water
¼ cup finely chopped flat-leaf parsley
crumbled feta for serving

- Bring a large pot of water to a boil. Fill a bowl with ice water.
- When water comes to a boil, salt generously and add the collard greens.
- Blanch for 4 minutes and transfer to the ice water with a slotted spoon or skimmer.
- Drain and squeeze out extra water.
- Cut the greens into ribbons about 1” wide
- Heat the olive oil over medium heat in a wide, heavy saucepan or Dutch oven.
- Add the onion. Cook, stirring until tender, about 5 minutes.
- Add a generous pinch of salt, garlic and rosemary, and continue to cook for another minute, until the garlic is fragrant.
- Stir in the farro and mix for a couple of minutes.
- Add the white wine and stir until it has reduced by half.
- Add the stock and/or water and salt and bring to a boil.
- Reduce the heat. Stir in the collard greens. Cover and simmer 45 minutes, or until the farro is tender.
- Drain any water remaining and return the mixture to the pan.
- Taste and adjust seasonings.
- Sprinkle a little feta over each serving if desired.



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