

MEXICAN-STYLE SAUTEED GREENS

SERVES 4

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- 1 Tablespoon unrefined, cold-pressed, extra-virgin olive oil*
- ½ onion, finely diced*
- 1 jalapeno, thinly sliced (remove seeds to make it milder)*
- 1 cup cherry tomatoes, halved*
- 1 pound kale, stems removed and leaves cut into strips or 10 ounces baby greens such as baby kale, Swiss chard and spinach*
- Sea salt and freshly ground black pepper to taste*
- 1 Tablespoon fresh lemon juice*

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1. In a large sauté pan, heat the oil over medium heat. Add the onion and jalapeno and cook until onion is tender and translucent, about 3 minutes.
2. Add tomatoes and cook for another 2 minutes, or until tomatoes just start to lose their shape.
3. Add the greens and a sprinkle of sea salt and black pepper. Cook, stirring frequently, until greens are wilted and just tender. Sturdier greens will take longer than baby greens.
4. Pour lemon juice on top and taste for seasoning. Serve immediately.