

## Pasta with Collard Greens and Onions

**1 bunch collard greens, stemmed and washed**

**2 tablespoons extra virgin olive oil**

**1 medium onion, preferably a red onion, cut in half lengthwise, then sliced across the grain**

**Salt to taste**

**¼ teaspoon red pepper flakes(optional)**

**2 garlic cloves, minced, or 1/2 head green garlic, stalks and papery shells removed, sliced**

**Freshly ground pepper**

**8 to 12 ounces pasta, any shape**

**½ cup cooking water from the pasta**

**1 to 2 ounces Parmesan (to taste)**

### **Directions:**

Bring a large pot of water to a boil, salt generously and add the collard greens. Blanch for 2 minutes, then using a slotted spoon or a skimmer, transfer to a bowl of cold water and drain. Squeeze out excess water and cut crosswise into thin ribbons.

Heat the olive oil over medium heat in a large lidded frying pan and add the onion. Cook, stirring often, until it is tender and translucent, about 5 minutes, and add a generous pinch of salt, the red pepper flakes and the garlic. Cook, stirring, until the garlic is fragrant, about 1 minute, and add the collard greens and salt and pepper to taste. When the greens begin to sizzle, turn the heat to low, cover and simmer 5 minutes. Add 1/2 cup water, cover and continue to simmer for another 5 to 10 minutes, stirring often, until the greens are tender. Taste and adjust seasonings.

Meanwhile, cook the pasta. Bring the water in the pot back to a boil and add the pasta. Cook al dente, following the timing instructions on the package. Before draining the pasta, ladle 1/2 cup of the cooking water from the pot into the frying pan with the collard greens and onions. Drain the pasta and toss with the greens. Serve, topping each serving with Parmesan to taste.

## Sauteed Collard Greens with Pine Nuts & Raisins

**1/4 cup pine nuts**

**2 Tbsp olive oil**

**2 garlic cloves, minced**

**1/4 cup golden raisins**

**1 bunch collards, about 1 pound, tough stem centers removed (if any) and discarded, greens chopped**

**1/2 to 1 teaspoon red pepper flakes**

**Roughly 1/4 cup dry white wine (can sub water with a splash of balsamic vinegar or lemon juice)**

**Salt and pepper to taste**

### **Directions:**

**Toast the pine nuts:** Heat a large sauté pan hot on medium-high heat and add the pine nuts. Toast them until they are fragrant and begin to brown. Pay attention as pine nuts burn easily. Stir or toss the nuts frequently. Once they are toasted, remove from pan and set aside.

**Sauté garlic in olive oil:** Add the olive oil to the pan and swirl it around. Add the garlic and sauté for 30 seconds; the pan should already be hot, so it won't take long for the garlic to begin to brown.

**Wilt the greens:** Add the greens and mix well. Sauté, stirring often, until the greens wilt and begin to give up some of their water, anywhere from 1-2 minutes for spinach to 4-5 minutes for collards or kale.

**Add the nuts, raisins, salt, and red pepper flakes:** Stir in the nuts and raisins, and sprinkle with salt and red pepper flakes.

**Add the white wine:** Use a little more wine if you are cooking collards, and less if you are cooking spinach. Toss to combine and let the liquid boil away. Once the liquid boils off, remove from heat. Add salt and pepper to taste.