

Sautéed Greens with Pine Nuts and Raisins

Prep Time: 10 minutes

Cooking Time: 10 minutes

Yields: 6 servings

Ingredients:

1/4 cup pine nuts

2 tablespoon olive oil

1/2 bunch mustard greens, chopped

1/2 bunch kale, chopped

1/2 bunch dandelion greens, chopped

1/2 teaspoons sea salt

1/3 cup raisins

Directions:

1. Toast pine nuts on a cookie sheet in a 325-degree oven for 5 minutes. Set aside.
2. Heat olive oil.
3. Add greens, sea salt and raisins. Stir and cook 5 minutes.
4. Turn off heat, add in pine nuts and transfer to serving dish.

Notes:

- * Sprinkle with lemon juice before serving.