



**Many Hands Organic Farm and
Sustainability Center**
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Collard Greens with Almonds

From Mary Lou Conna

Serves 6

Ingredients:

- ¼ cup slivered almonds
- 1 lb collard greens, rinsed, thick stems removed
- 2 Tbsp toasted sesame oil
- 1 Tbsp rice vinegar
- 1 small garlic clove, minced

Directions:

1. In a small skillet, toast almonds over medium heat until golden (1-2 minutes); set aside.
2. Layer 3 collard leaves, roll into cylinder and slice crosswise into thin strips. Repeat until all the leaves are sliced. In large saucepan, bring 2" water to boil over high heat. Add greens, cover and let steam 4 minutes (or more).
3. In small bowl, whisk sesame oil, vinegar and garlic until blended. Toss drained greens with dressing and garnish with toasted almonds. Serve hot.