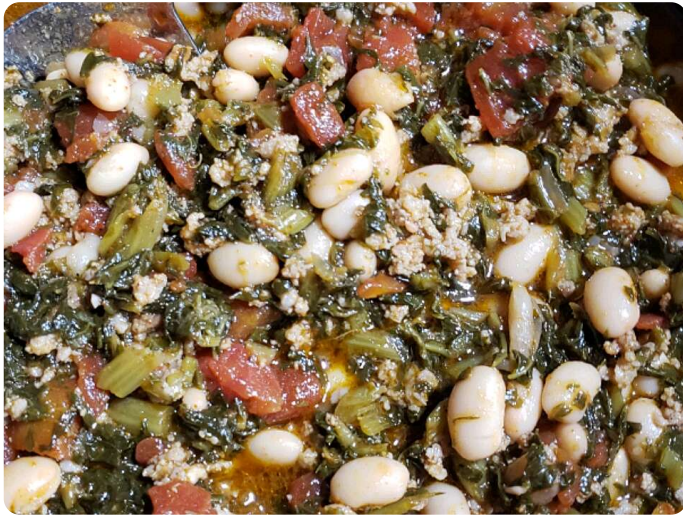


Mustard Greens and Beans

Savannah · 28/09/2024

**Prep Time**

30 mins

Difficulty

Medium

Servings

6

Description

Simple and satisfying. Serve as a side dish or as a main course vegetarian meal with crusty bread and a glass of red wine.

Ingredients

- 2 tablespoons olive oil - 1 onion
- chopped - 2 cloves garlic
- minced
- or to taste - 1 tablespoon distilled white vinegar - 2 tablespoons water - 1 teaspoon white sugar - $\frac{3}{4}$ teaspoon dry mustard powder - $\frac{1}{2}$ teaspoon crushed red pepper flakes - 1 pound mustard greens
- washed and chopped - 1 (15 ounce) can cannellini (white kidney) beans
- drained - salt and ground black pepper to taste

Instructions

1. In a large Dutch oven over medium heat
2. heat the olive oil; cook and stir onion and garlic until the onion is translucent
3. about 5 minutes. In a bowl
4. mix vinegar
5. water
6. sugar
7. dry mustard
8. and red pepper flakes until sugar has dissolved. Place the mustard greens into the onion and garlic mixture
9. and pour in the vinegar mixture. Stir to combine
10. cover the Dutch oven
11. and bring to a boil. Simmer the greens until the liquid has been absorbed
12. 5 to 10 minutes. Mix in the white beans
13. allow to heat through
14. and season to taste with salt and black pepper. Cook's Note I like this better the next day. If using collards
15. I recommend making it a day in advance to reduce bitter taste. Recipe can be made with any type of greens (collards
16. turnip
17. kale
18. beet). When using collard greens
19. increase water to 1/2 C and cooking time to 20 minutes (or until liquid has cooked off).