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is a meze or small dishes.

Wash the dandelion leaves well and chop roughly. Put into saucepan and just cover with water, boil for about 5 minutes. Drain the leaves. In a frypan sautee diced garlic cloves for a couple of minutes then add the dandelion leaves and continue for about another 3 minutes. Take off the heat and place into serving bowl, pour the lemon juice over the leaves and chill. (for this recipe I am generous with the oil, I usually cook with no oil or very little for this I would probably use 3 tablespoons of oil)

Image (optional):

Crops:

[dandelion](#) [1]

Recipe Type:

[salads](#) [2]

Ingredients:

500grams dandelion leaves juice of one lemon garlic to taste or 4 cloves salt oil

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Links:

[1] <http://kgi.org/crops/dandelion>

[2] <http://kgi.org/recipe-type/salads>