



Simple Saute'd Greens

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Introduction:

This is a simple, classic way to cook greens. I've used it with swiss chard, beet greens, kale, even spinach. **Important Notes** The key to this dish is developing a great fond on the bottom of the pan with the pancetta and onions, then deglazing before adding the greens. Making this in a skillet or saute' pan without a non stick coating (a stick pan?) results in much more flavorful dish. If you don't have pancetta on hand, you can use a strip or two of bacon. I'm not a fan of the crushed red pepper you can buy at the grocery store. I get mine from Penzey's, and it has a much bolder flavor with the same amount of heat.

Preparation:

After cutting the pancetta into pieces (approximately 3/4 of an inch), place it in a preheated pan on medium-high heat. Stir occasionally while it browns, and cook for 2-3 minutes. Add the onions and saute' until they are soft and translucent, deglaze the pan with a bit of water, scraping up all of the brown bits. Let the water evaporate, and saute' until the onions just begin to brown and another layer of fond starts to stick to the skillet. Add the garlic, cook for 1 minute, then deglaze the pan again. Add the greens and the remaining water, season with salt, pepper, and crushed red pepper, stirring to mix well with the onions, pancetta, and garlic. Cook until greens are tender, stirring occasionally.

Recipe Type:

[side dishes](#) [1]

Ingredients:

Pancetta - 2-3 pieces, chopped Onion - 1 small to medium, diced Garlic - 2-3 cloves, minced Water - 1/4 cup Greens - 1/4 to 1/2 a pound Salt - to taste Pepper - to taste Crushed Red Pepper - if you like a hint of heat

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[1] <http://kgi.org/recipe-type/side-dishes>