

## **Master Recipe for Grains with Bitter Greens** (“The Cook’s Bible” Christopher Kimball)

*This recipe works fine with quinoa, millet, and bulgur. I cook it in the early spring when the first greens sprout. It’s easy to make, and the grains benefit from the sharp flavor of the greens. Use kale, collards greens, mustard greens, or broccoli rabe.*

1 lb kale, collards, mustard or broccoli rabe, stemmed and chopped  
2 Tbsp olive oil  
1 medium onion, peeled and minced  
2 cloves garlic, peeled and minced  
2 Tbsp chicken stock  
2 tsp white wine vinegar  
1 cup uncooked quinoa, millet, or bulgur (about 3 cups cooked grain)  
Salt and freshly ground black pepper to taste

Cook greens in a large pot of boiling salted water for 5 minutes. Drain.

Heat the olive oil in a large saucepan or skillet with a cover. Add the onion and cook over medium heat for 2 minutes. Add the garlic and cook for 2 minutes. Add the drained greens and cook for 2 minutes. Add the chicken stock, cover, and simmer for about 5 minutes or until greens are tender.

Stir in the vinegar and prepared grain. Add salt and freshly ground black pepper to taste.

Serves 4-6