

Mustard Greens with Spicy Hazelnuts (“Greens Glorious Greens” Johnna Albi & Catherine Walthers)

Our friend Anna Giacoma blanches mustard greens before adding a simple but spicy nut topping. Use the full amount of cayenne if you like it hot.

Serves 2-3

½ cup hazelnuts

1 lb mustard greens

2 tsp canola oil

¼ to ½ tsp cayenne

1 Tbsp olive oil

2 tsp balsamic vinegar

¼ tsp sea salt

Preheat oven to 350 degrees. Toast the hazelnuts in a baking dish in the oven for 15 minutes, or until golden. Cool slightly and roll in a towel to remove skins. Chop coarsely.

While hazelnuts are toasting, prepare the greens. Wash mustard greens and cut or strip leaves from stalks. Discard stalks. Coarsely chop the leaves into 2-inch pieces.

In a medium skillet, heat canola oil over medium-low heat. Add cayenne and toasted hazelnuts and sauté for about 2 minutes. Place in a bowl and set aside.

Bring a medium pot of water to a boil and add the greens and a pinch of salt. Cook for 2-3 minutes. Drain well, squeezing as much moisture as possible.

Place greens in a bowl. Season with olive oil, balsamic vinegar, and salt. Top with spicy hazelnuts.