

Collards with Dill and Parsley (“Greens Glorious Greens” Johnna Albi & Catherine Walthers)

Serves 2-3

$\frac{3}{4}$ lb collard greens (6-7 cups, chopped)

2 tsp extra virgin olive oil

2 carrots, cut diagonally into $\frac{1}{4}$ -inch ovals

$\frac{1}{2}$ cup water

pinch of salt

2 tsp chopped fresh dill

$\frac{1}{4}$ cup minced fresh parsley

1 Tbsp freshly squeezed lemon juice

Wash collards greens in a large basin of cool water. Trim stalks from greens and discard. Lay several leaves one on top of the other, roll into a fat cigar shape, and slice crosswise into $\frac{1}{4}$ -inch strips. Set aside. Repeat with remaining leaves.

Heat the oil in a large skillet. Add the carrots and cook for 2 minutes, stirring frequently.

Add prepared collard greens and toss to coat with the oil, about 1 minute. Add water, cover, and cook for 8-10 minutes over medium-high heat. Check tenderness of greens, and sprinkle with a pinch of salt.

Stir in dill and parsley and cook for 1 minute. Season to taste with the lemon juice and serve immediately.