
SAUTÉED BEET GREENS

Serves 4

Remove the stems and wash:

1½ lbs. beet greens

Leave whole if the leaves are small, or cut them into wide ribbons. Shake off as much water as possible.

Heat in a large skillet:

2 Tbsp. butter or extra-virgin olive oil

Add and cook over medium heat until softened:

1 large shallot, finely diced, or 2 Tbsp. diced onions

Add the beet greens and sprinkle with salt.

Cook, tossing the greens in the pan, until wilted and tender, 3 to 4 minutes

Serve with balsamic vinegar or lemon wedges