

# Braised Citrus Greens

*Makes 4 servings*

2 large bunches greens, ribs removed,  
cut into a chiffonade\*

1 tablespoon extra-virgin olive oil

2 cloves garlic, minced

2/3 cup raisins

1/3 cup freshly squeezed orange juice

*\*The chiffonade cut is used to produce very fine threads of leafy fresh herbs as well as greens and other leafy vegetables. First, remove any tough stems that would prevent the leaf from being rolled tightly (reserve them for stocks or salads). Next, stack several leaves, roll them widthwise into a tight cylinder, and slice crosswise with a sharp knife, cutting the leaves into thin strips.*



In a medium-size sauté pan, combine the olive oil and the garlic and raise the heat to medium. Sauté for 1 minute. Add the greens, raisins, and 1/2 teaspoon salt. *If using different types of green, add from toughest to tenderest: collards, kale, mustard greens, swiss chard, spinach.* Sauté for 3 minutes, stirring frequently.

Add orange juice and cook for an additional 15 seconds. Do not overcook (greens should be bright green). Season with additional salt and pepper to taste if needed and serve immediately.

Adaptions:

Top with toasted nuts

Substitute the orange juice for broth

Add some zest from the orange