



Garlicky Greens

Active Time: 10 minutes | **Total Time:** 20 minutes | **Serves:** 8

Nutrition Information Per Serving

47.7 calories, 5.67 g carbohydrate, 1.57 g fiber, 4.1 g NET carbs, 2.9 g protein, 2.07 g fat

Ingredients

- 1 cup Pacific Organic Bone Broth (Chicken)
- 3 cup(s), chopped organic collard greens
- 3 cup(s) chopped organic kale
- 1/2 cup(s) chopped organic scallions
- 3/4 cup(s) sliced leek, white part only
- 1 cup chopped organic broccoli rabe
- 1 Tbsp minced organic garlic
- 1 Tbsp organic extra virgin olive oil

Preparation

1. Heat half of the broth in a large, heavy skillet over medium-high heat.
2. Add leek, scallions and garlic. Sauté until leeks are limp, about 4 minutes. Add kale, broccoli rabe and collards, stirring until wilted. Add remaining broth and simmer, stirring occasionally, until greens are tender, about 15 minutes.
3. Drizzle with extra virgin olive oil and serve.

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