

# GREENS with GREMOLATA

**GRUNDIG**  
RESPECT FOOD

No matter the season, use your extra-large leafy greens to transform ordinary greens into topping or filling for your game day menu:

## Ingredients:

Greens: 2 heads, 6 cups or 1 pound of your favorite greens such as escarole, spinach, swiss chard. Chop the stems fine and quarter chop the leaves to cook evenly

- 2 tablespoons butter
- 2 tablespoons olive oil
- 2 anchovies
- 1 head garlic, medium, minced
- ½ small onion julienne
- 1 tablespoon apple cider vinegar
- Salt and pepper to taste
- ½ cup (118ml) Gremolata

## Instructions:

1. In large skillet over medium heat the olive oil with the butter
2. Add garlic and onions, cook 3-5 minutes until soften, stirring occasionally
3. Add the stems, cook 2 minutes; then add remaining chopped greens
4. Stir well to combine and cook evenly; add cider vinegar
5. Season with salt and pepper
6. Remove from heat and reserve for topping or filling

Crostini: Top Greens on toasted bread, sprinkled with Gremolata  
Baked: Place Greens in a 4-quart baking dish; top with ½ cup cream and breadcrumbs.  
Bake under broiler until bubbly and brown - serve with Crostini or toast points

