



# SAUTEED GREENS WITH RAISINS

RECIPE FROM MARTHASTEWART.COM  
SERVES 4 AS A SIDE DISH

This cooking method will work with any greens - kale, spinach, chard will all work in place of the collards.

- ¼ cup slivered almonds
- 1 tablespoon olive oi
- 1 ¼ pounds (about 2 bunches) cold greens, stalks removed, leaves thinly sliced crosswise
- ½ cup raisins
- 2 teaspoons white-wine vinegar, can sub with cider vinegar or lemon juice

Preheat oven to 350 degrees. Spread almonds on a rimmed baking sheet, and toast until golden, about 8 minutes. Set aside.

In a large skillet, heat oil over medium-high. Add collard greens and raisins; cook, tossing occasionally, until collards are tender, 6 to 8 minutes. Remove from heat, and stir in vinegar. Serve sprinkled with toasted almonds.

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