



Midori's Braised Collard Greens with Lemon Ricotta

Serves 4

Ingredients

- 1 pound collard greens from Midori Farm
- 2 tablespoon olive oil
- 1/2 cup water or stock, divided
- Mystery Bay plain ricotta or lemon ricotta
- 1 teaspoon cumin seeds
- 1- 2 tablespoon(s) freshly squeezed lemon juice

Preparation

Rinse the collard greens, remove stems and cut into 1/2 pieces, cut leaves into 1 inch strips.

Heat oil until barely shimmering, add the stems and braise for about 5 minutes. Add a 1/4 cup of water or stock, cover and steam for about 5 minutes. Add the collard leaves with another 1/4 cup of water or stock and lemon juice. Cover and steam for another 5 minutes or until the water is cooked out. Remove collards from pan.

Add a 1/2 teaspoon of olive oil to the pan, heat until shimmery, add cumin seeds until toasted and fragrant. Return steamed collards back to the pan along with the ricotta, cover and cook until collards are bright green and stems are almost soft, about 10 minutes. Toss with lemon juice, salt and pepper to taste.