



Simple Greens Casserole

5 servings

INGREDIENTS

- 1 1/2 pounds greens—kale, collards, mustard, or beet greens
- 3 Tbsp oil
- 1 onion, chopped
- 2 large garlic cloves, minced
- 2 tsp spices — rosemary, oregano, thyme etc.
- 3 large eggs
- 1 cup cooked rice
- 1/2 cup grated cheese (cheddar, mozzarella)

DIRECTIONS

1. Pre-heat oven to 375°F. Oil large cast iron or casserole pan, set aside.
2. Roll-up greens into each other and slice 1 inch thick.
3. Bring large pot of water to boil.
4. Add greens to pot, boil 3 minutes and then drain in colander. Set aside.
5. In same pot add 2 Tbsp oil. Sauté onions and garlic at medium heat, until fragrant, 4 - 8 minutes.
6. Shut off heat, add in drained greens, eggs, cheese, 2 tsp salt, and cooked rice. Stir until evenly combined.
7. Add all ingredients to oiled pan and bake.



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