

Greens in Peanut Sauce

Ingredients:

- Kale, chard or collard greens, 1 bunch
- Water, 2 ½ cups
- Tomato, 1 chopped (or canned tomato, drained)
- Onion, 1 medium, chopped
- Peanut butter, ½ cup
- Salt & pepper, to taste
- Other ingredients as desired: fresh ginger, 1-2 TB minced; fresh garlic, 1-3 cloves minced; chicken breast, 1 cooked & chopped; cayenne, 1 pinch

Method:

- Clean greens, remove stems and shred to bite-sized pieces.
- In a large pot bring the water to a boil. Add greens. Cover and cook on high heat for ten minutes, stirring often.
- Reduce heat. Remove most of the liquid from the pot and save half of it. Add tomato and onion (and any optional ingredients) to the greens, stir and simmer for ten minutes or more.
- In a bowl combine the peanut butter with enough of the liquid from the cooking pot to allow it to be mixed until smooth.
- Add peanut butter mixture to greens. Season to taste. Simmer on very low heat until greens are tender to your liking.

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