

Mustard Greens, Chilli & Garlic.

Cromwell Farms mustard greens with chilli and garlic

Keyword chilli, cromwell farms, farm, farmstay, garlic, greens, homemade, local, mustard greens, spring onions

Prep Time 5 mins **Cook Time** 5 mins **Servings** 2 **Author** David Lovett

Ingredients

- big bunch of mustard greens washed
- 2 red chillies sliced
- 2 cloves garlic (or spring onions) chopped
- salt
- olive oil

Instructions

1. In a pan, heat a splash of olive oil over a medium heat
2. Add the chilli and garlic (or spring onions) and allow to fry for a minute or so to soften, but not colour
3. Throw in the mustard greens, give them a stir, and pop a lid on to let the greens wilt and cook gently, it should only take a minute or two
4. Once cooked, remove from the pan, season to taste, and have at any time of day - I like it alongside some roast pork or scallopini for lunch or dinner!