

# Spicy Orange Greens

Serves 2



The slightly spicy orange sauce in this dish is one of my favorites. You can serve it with any greens you like or have on hand, but collard greens are my favorite to use. For a complete meal, serve over or tossed with noodles.



## Ingredients

- 1/3 cup water
- 2 tbsp soy sauce
- 2 tbsp minced fresh ginger
- 1/4 tsp red pepper flakes
- 1 tbsp orange marmalade or jam
- 4 cups greens (any)

## Steps

1. Pour water, soy sauce, ginger and red pepper flakes into a skillet.
2. Turn heat to high and saute until the ginger is fragrant, about 1 minute.
3. Whisk in marmalade and then add chopped greens.
4. Reduce heat to medium and using tongs, turn greens into the sauce. This will help cook the greens down; stop when your greens are bright green and have softened. Serve.

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