



## Braised Greens with Madras Curry

From [dulcetcuisine.com](http://dulcetcuisine.com)

- 2 lb bunches kale, collard greens or Swiss Chard (cut into 2" pieces, remove thick stems)
- 2 T water
- 2 T pine nuts, toasted
- 2 T dried cranberries
- 2 T Dulcet Mild Indian Curry Sauce\*

1. Place greens and water in large skillet over medium high heat.
2. Cook until greens are wilted, about 5 minutes.
3. Drain off excess water.
4. Add the pine nuts, cranberries, and Dulcet Mild Indian Curry sauce and stir to heat thru.

Serves 4

\*Mild Indian Curry Sauce is gluten-free.

Notes: \_\_\_\_\_

From our test kitchen:

~To toast pine nuts, place nuts in dry skillet over medium high heat, toss continuously until golden brown.

~Dried cranberries can be substituted with raisins or currants.

~This makes a lovely side dish to roasted turkey, chicken, lamb or pork.

