

## Coconut Greens

~ Julie Davis, Quabbin Harvest

<http://quabbinfoodconnector.org/recipes/coconut-greens/>

Prep time: 5 mins / Cook time: 10 mins / Total time: 15 mins

### INGREDIENTS

1 tablespoon extra-virgin olive oil

3 cloves garlic, minced

1-inch knob of ginger, grated

2 tablespoons curry powder

1 teaspoon kosher salt

1 3/4 cups well-shaken coconut milk

10 cups lightly packed stemmed collard greens (about 3 bunches)

1/2 cup chopped dried apricots (optional)

Heat the oil in a medium, heavy skillet over medium heat until shimmery. Stir in the garlic, ginger, curry powder, and salt, and cook, stirring occasionally, until the garlic turns golden at the edges, about 1 to 2 minutes. Pour in the coconut milk, increase the heat to bring to a boil, then lower the heat to simmer.

While it's simmering, cut the collard greens into long, 1-inch-wide strips (I like to stack a few leaves, roll them up, and slice). Stir in the collard greens, increase the heat to medium-high, and cook, stirring and tossing frequently, until the collards are just wilted and bright green, about 3 minutes. Add chopped apricots, cover and simmer until combined.

This recipe works equally as well with all kinds of greens. You just need to adjust the cooking time. Softer greens like spinach will take less time, while hearty greens like kale take longer. Or, mix it up completely and make this with broccoli!