

Sauteed Greens with Olives



Ingredients

- 4 garlic cloves, thinly sliced
- ¼ tsp. crushed red pepper flakes plus more
- 10 cups torn mixed greens (such as kale, turnip greens, and lettuce)
- Kosher salt and freshly ground black pepper
- ¼ cup black olives, pitted, halved
- 2 Tbsp. (or more) fresh lemon juice

Info

- **Prep:** 5
- **Cook:** 10
- **Serves:** 6
- [Source](#)

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Directions

1. Heat oil in a large skillet over medium heat.
2. Add garlic and cook, stirring often, until beginning to brown, about 2 minutes.
3. Add red pepper flakes and cook, stirring, until fragrant, about 1 minute.
4. Add greens a handful at a time, tossing until wilted between additions; season with salt and pepper and cook until all greens are wilted and softened, about 3 minutes longer.
5. Add olives and lemon juice and toss to combine; season with red pepper flakes and more lemon juice, if desired.

[olives](#), [greens](#), [kale](#), [turnip greens](#), [carrot greens](#), [collards](#), [lemon](#)

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