



## Braised Winter Greens with Chorizo

Serves 4

- 8 ounces chorizo sausage
- 1 medium onion, minced
- 5 medium garlic cloves, minced
- 1½ teaspoons ground cumin
- 1 bunch kale or collard greens, ribs removed, leaves chopped into 3-inch pieces and rinsed
- 1 cup low-sodium chicken broth
- 1 cup water
- 2-3 teaspoons juice from 1 lemon
- Salt & ground black pepper

- ✦ Cut chorizo sausage into 1/4-inch-thick half moons.
- ✦ Heat 2 tablespoons oil in Dutch oven over medium heat until shimmering.
- ✦ Cook chorizo in oil until lightly browned.
- ✦ Using slotted spoon, transfer chorizo to paper towel-lined plate.
- ✦ Add onion and cook, stirring frequently, until softened and beginning to brown.
- ✦ Add garlic and cumin; cook until garlic is fragrant.
- ✦ Add half of greens and stir until beginning to wilt, about 1 minute.
- ✦ Add remaining greens, broth, water, and ¼ teaspoon salt; quickly cover pot and reduce heat to medium-low.
- ✦ Cook, stirring occasionally, until greens are tender, 25 to 35 minutes for kale and 35 to 45 minutes for collards.
- ✦ Remove lid and increase heat to medium-high.
- ✦ Cook, stirring occasionally, until most of liquid has evaporated (bottom of pot will be almost dry and greens will begin to sizzle).
- ✦ Remove pot from heat; stir in 2 teaspoons lemon juice and remaining tablespoon olive oil.
- ✦ Season with salt, pepper, and remaining teaspoon lemon juice.
- ✦ Stir reserved chorizo into greens before serving.