Greens with Miso Dressing and Toasted Almonds
(Vegan)

INGREDIENTS

- 2 pounds assorted greens (such as kale, collards, mustard or spinach), well washed, dried, removed from stems and chopped or ripped into small pieces.*
- 2 medium onions or 2 leeks, halved, cleaned and sliced
- 6 cloves garlic, minced
- 1 inch ginger, peeled and minced
- 2 tablespoons olive oil
- 2 tablespoons toasted sesame oil
- 1 1/2 - 2 cups toasted almonds, sliced or crushed

Miso Dressing:

- 1/3 cup rice vinegar
- 2 tablespoons honey or maple syrup
- 2 tablespoons stone ground mustard
- ½ cup miso paste
- 2 tablespoons toasted sesame oil
- 1/3 cup olive oil
- 2 teaspoons tamari

*DIRECTIONS

1. In a saucepan, heat the oils over medium heat, add onions and sauté for 2 to 3 minutes until soft, then add garlic and ginger.

2. Add the greens handful by handful, stirring constantly (use tongs for ease of stirring). Sauté until all the greens are added and they have wilted into a bright green—about 2 minutes.

3. Remove immediately from heat and place in a large bowl. Allow the mixture to cool, add the toasted almonds.

4. In a small bowl, whisk together all the dressing ingredients, then toss with vegetable mixture little by little to taste.

This dressing keeps well in the fridge for up to 2 weeks and is delicious on any vegetable or protein!

Serves 8 to 10

*If using chard or spinach, chop and incorporate stems, but stems from kale or collards are generally too tough.