

Smashed Red Potatoes & Winter Green

Prep Time: 5mins. ❖ Cook Time: 30mins. ❖ Serves: 8

Ingredients:

- ❖ 2 pounds red potatoes, washed, skins on & quartered
- ❖ 1 pound winter greens (collards, mustard greens, Swiss chard or other - we use the red mustard that grows in our gardens.)
- ❖ 2 cloves garlic, minced
- ❖ ½ tsp. crushed red pepper flakes
- ❖ 1 Tbsp. extra virgin olive oil
- ❖ ⅛ tsp. salt
- ❖ fresh cracked pepper
- ❖ ½ C. buttermilk
- ❖ 2 Tbsp. butter



Directions:

1. Place potatoes in a large pot. Fill to 1" over the potatoes. Bring to a rolling boil, cooking till fork tender – about 15 minutes. Drain potatoes and reserve in bowl. Smash with potato masher or the back of a slotted spoon.
2. While the potatoes are cooking, prepare greens by washing thoroughly to remove any dirt or grit. Strip out the fibrous stems and remove any wilted or yellow spots. (Ribs & stems may be reserved for stocks and soups.) Rough chop into 1" pieces and set aside.
3. Wipe pot dry and return to heat. Add in 1 Tbsp. olive oil. Sauté crushed garlic and red pepper flakes for about a minute until fragrant.
4. Add in washed greens and sauté just until wilted – about 5 minutes or so (longer if using collards).
5. Fold smashed potatoes into greens, stirring to combine. Add buttermilk and butter, stirring till blended.

Makes for a great breakfast served with your favorite eggs, poached, scrambled or in a cloud (pictured). Can also be served as a dinner side paired with your favorite steak, roasts or fish.

Enjoy!

***Cook's Note:** To make even more decadent, render bacon lardon, then sauté the greens in the drippings. And the bacon bits in at the end.