Mustard Green Recipes

Orzo with Mustard Greens

Simple Sauteed Mustard Greens

**Orzo with Mustard Greens**

From Food Network

Ingredients
2 tablespoons coarse sea salt or kosher salt, plus more for serving
1 1/2 cups orzo
3 tablespoons unsalted butter
1 pound red or green mustard greens, chopped

Grated zest of 1 lemon
Freshly ground black pepper
1 cup freshly grated Asiago cheese, for garnish

Directions
Bring a large pot of water to a boil over high heat. Add 2 tablespoons salt. When the water returns to a boil, stir in the orzo and cook until al dente, about 6 to 7 minutes. Drain well.
Return the cooked orzo to the pot, stir in the butter, and place over high heat. Add the mustard greens and lemon zest and cook, stirring until the greens wilt, about 3 to 5 minutes. Season to taste with salt and pepper. Serve with the freshly grated cheese on top.

**Simple Sauteed Mustard Greens**

From Food Network

Ingredients
2 tablespoons vegetable oil
2 cloves garlic, minced
2 bunches mustard greens, stemmed and chopped
Kosher salt and freshly ground black pepper
1/4 cup chicken stock
1 tablespoon stone-ground mustard

Directions
In a large pan with straight sides on medium heat add the oil. Add the garlic to the hot oil. Saute until garlic is softened and fragrant and has infused the oil.
Add the mustard greens. Season the greens with salt, and pepper, and saute while tossing to wilt. Once wilted add the chicken stock and stir. Raise heat to a simmer, then lower and cook for about 5 minutes more.
Stir in the ground mustard. Serve warm.