



Herbed Baked Greens

recipe from the cookbook:

"From Asparagus to Zucchini: a Guide to Farm-Fresh Seasonal Produce"

INGREDIENTS

- 2 eggs
- 1 tablespoon oil
- 1/2 teaspoon Worcestershire sauce
- 1/3 cup lemon juice
- 1/4 teaspoon crushed rosemary
- salt to taste
- 3 cups cooked chopped greens (could use the purslane, plantain, turnip greens, or napa cabbage)
- 2 tablespoons minced onions
- 2 cups cooked brown rice
- 1 1/2 cups grated cheese

PREPARATION INSTRUCTIONS

Preheat the oven to 350 degrees. Grease an 8 inch square glass baking dish. In large mixing bowl, beat eggs with oil, worchestershire sauce, lemon juice, rosemary, and salt. Fold greens, onions, rice and cheese into egg mixture then turn into prepared pan.

Cover with aluminum foil and bake 25 minutes. Remove foil and bake until lightly browned, 10-15 minutes. Makes 4-6 servings.