

Chopped garden greens in coconut cream- stovetop version

Ingredients

- 1 large bunch garden greens such as silverbeet, sliced cabbage, or taro leaves* with the tips and stems removed
- 1 medium onion
- 2 cups coconut cream
- 1 teaspoon salt, plus a little more to taste

Instructions

1. Finely chop greens and slice onion. If you're using silverbeet you can thinly slice the stems and use those as well.
2. In a medium pot, combine onion, coconut cream, greens, and salt.
3. Bring to a boil, then lower heat to a simmer and cook for 30+ minutes, stirring occasionally, until coconut cream is thick and greens are very well cooked- soft and creamy and delicious. Taste for salt.
4. Remove from heat and transfer to serving bowls. Enjoy with green bananas, taro, maniotia, or kumara.

*If using taro leaves, make sure they are extremely well cooked so they are safe to consume.