

7-MINUTE BROWN BUTTER BOUILLON BUNCH O'GREENS

Serves 1-4

REMEMBER, BEST PRACTICE: READ THE RECIPE ALL THE WAY THROUGH BEFORE YOU START COOKING!

Yes, you read the serving size correctly. I could finish this for a solo dinner with some rice and an egg, or divide tongfuls among 4 friends.

1 large bunch leafy greens, such as kale, collards, chard, broccoli rabe, or bok choy

2 tablespoons unsalted butter

1/4 cup raw sunflower seeds

1 teaspoon Better than Bouillon roasted chicken base

Red pepper flakes, optional

1 clove garlic, peeled

Olive oil

Kosher salt

1-2 lemons

1. Prep the greens: if your greens have tough stems, remove them by either cutting them out with a v-shaped cut with a knife, or using your hands to strip the leaves from the stems. Cut any stems that you do want to cook into 1-inch pieces. (I tend to eat chard stems, but not as much kale or collards, unless they're tender. Broccoli rabe and Bok Choy I eat from top to bottom.)

2. Add the butter, sunflower seeds, and Better than Bouillon to a small skillet or pot. If desired, add some red pepper flakes. Have your garlic peeled and ready to go with a microplane grater handy. Place the skillet over medium high heat and stir with a silicone spatula, mashing the bouillon into the butter. Cook, swirling the pan continuously and scraping the bottom of the pan, until the butter is foamy, the bouillon smells aromatic, and the sunflower seeds begin to turn a touch golden around the edges, about 2-3 minutes. The bottom of the pan will be coated with the bouillon— all of this will be reincorporated into the sauce in just a moment, when you add a splash of water.

Continue cooking until the white butter foam is nearly gone and the aroma becomes even more strong: the butter is now browning. Grate the clove of garlic directly into the skillet, give it a quick stir, and cook for just 15 seconds. Immediately add a splash of water (mixture will sputter) and swirl to combine to stop the cooking and prevent burning. Scrape bottom and sides of pan to deglaze. Brown butter bouillon: complete! Set aside.

3. Warm a large skillet over medium-high heat. Coat with olive oil, about 1-2 tablespoons. If using the stems from the greens, add them, season with salt, and sauté, stirring, until softened, 2 minutes. Add the leaves of the greens, season with salt if you haven't already, and cook, tossing occasionally, until just wilted, about 1 to 2 minutes. Skillet may be crowded but the volume will reduce as the greens cook. When wilted, immediately remove from heat. Greens will continue to soften with the steam in the pan.

4. If your butter mixture needs rewarming, do so over medium heat. Drizzle over the greens in the pan, add a tiny splash of water to the butter pan, and scrape to get every last bit of the sauce into the greens. Toss to coat and squeeze the juice of one lemon into the skillet. NOW TASTE. More salt? More lemon? Both? Adjust seasoning and serve warm.

NOODLE