



Wilted Arugula

with Roasted Garlic

Makes 4 servings ~ \$2.64 (\$.66 per serving)

Ingredients

4 cloves roasted garlic

1/2 lb. arugula (kale or chard may also be used)

Salt & pepper to taste

Directions

1. Poach garlic and roast.
2. Heat water in a pan and wilt arugula.
3. Toss wilted arugula with sliced roasted garlic and olive oil.

Recipe courtesy of Patrick Lambert, Cowgirl BBQ

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