

Wild greens with fresh dukkah & yoghurt.

extra-virgin olive oil

½ red onion, diced

4 garlic cloves, finely chopped

2 bunches (about 600 g) of wild greens, chard or kale (we used amaranth, mallow and chard), coarsely chopped

¼ teaspoon unrefined salt

1 tablespoon fresh dukkah (page 120)

YOGHURT DRESSING

3 tablespoons natural yoghurt

2 tablespoons extra-virgin olive oil

2 tablespoons fresh dukkah (page 120)

a pinch of unrefined salt

a pinch of freshly ground black pepper

This recipe is for sure far and above the best thing we've ever thought to do with wild greens. It is so rich and satisfying, and so multi-dimensional that it's almost a meal in itself (and sometimes we even eat it that way), but it is also the most fantastic side dish. The cooking technique for the greens is simple enough and really makes them the hero. But it's the dukkah and yoghurt dressing that elevates it to the next level. Together, it's all earthy and tangy and crunchy and salty and silky all at once. And it's as good with any of the wild greens, like mallow, wild radish, fat hen or nettles, as it is with chard or kale from the garden. How good are greens. *-Lentil*

Add a generous splash of oil to a large, heavy-based frying pan over medium heat. Add the onion and sauté for 3–4 minutes until beginning to soften. Add the garlic and sauté for 1–2 minutes until it starts to turn golden.

Add the greens and salt and stir thoroughly to combine. Add a splash of water, cover and reduce the heat a little. Steam-fry for 5–10 minutes until the greens have completely softened. Some greens will take a little longer, some less, some will need a little more water to soften, some less. Work with what you have.

Meanwhile, place all the dressing ingredients in a small bowl and stir to loosely combine. You don't need everything to come together perfectly—it's nice to still be able to see the oil and yoghurt separately, swirled together.

When the greens are ready, lay them out on a serving dish, top with the dressing and sprinkle with dukkah. An extra drizzle of oil never hurts either. Serve hot.

Vegetables.

