

# Quick Greens and Onions

*Swick*

Makes 4 servings | Active Time: 10 minutes | Total Time: 15 minutes

## Step 1: Making the Dish

- 1 sweet onion (like Vidalia), thinly sliced
  - 1 to 2 tablespoons extra-virgin olive oil
  - 3 pounds greens (spinach, Swiss chard, or beet greens), washed
  - Salt and pepper (optional)
- In a large pan, sauté the onion in olive oil for 5 minutes, or until translucent.
- Add all the greens; cover and cook over low heat for 5 minutes or until cooked and brightly colored. Add a couple tablespoons of water, as needed, to steam.
- Remove from heat and chop.
- Season with salt and pepper to taste. Serve hot or cold.