

## SPICY SAUTEED DANDELION GREENS

2 lb dandelion greens, tough stems removed and leaves cut crosswise into 4-inch pieces  
1/4 cup extra-virgin olive oil  
2 large garlic cloves, smashed  
1/2 teaspoon dried hot red pepper flakes  
1/2 teaspoon salt

Add olive oil to a large skillet. Add garlic and pepper flakes, and sauté over medium heat until garlic is soft. Add dandelion greens and salt, sautéing until greens are tender.

Yield: 4 side-dish servings.  
Source: Gourmet Magazine