

## Pass The Mustard Greens

By Mero Cocinero Karimi

### Elements

2 tbspoons olive or other vegetable oil

½ small onion, chopped

1 tsp garam masala

1/8 tsp crushed or ground fennel seed

1 tsp chopped fresh ginger

4 garlic cloves, sliced thinly

½ tsp ground turmeric

1.5 lbs. mustard greens, chopped

2 roma tomatoes, chopped

juice of 1 lime (or lemon)

salt to taste

### Process

In a large pan over medium-high heat, add the oil.

Add the onion, garam masala and fennel. Cook until onions are translucent, about 4 minutes.

Add the ginger, garlic and turmeric and cook for 2 more minutes.

Add the mustard greens. Cook for 10 minutes, stirring occasionally, until most of the moisture evaporates.

Add the tomatoes and lemon and cook until the tomatoes soften, 3 to 5 minutes.

Season with salt to taste.