

## Garlic-Wilted Collard Greens with Lightly Scrambled Farm Eggs & Parmesan



### Ingredients:

- 1-2 tbsp extra virgin olive oil
- 3-4 leaves collard greens chopped and stems sliced
- 1/4 cup sweet onions, sliced very thinly
- 1-2 garlic cloves, minced
- 3-4 farm fresh eggs
- sea salt and cracked black pepper to taste
- grated parmesan to taste
- flat leaf parsley, chopped to taste

**Method:** : in a medium sauté pan over medium heat. Add olive oil, onions and collard green stems. Cook 2-3 minutes. Add garlic and cook 1-2 minutes. Add collard green leaves and cook 1-2 minutes. Season to taste and keep warm. In a bowl whisk the farm eggs and season to taste. In a non-stick skillet over medium heat, pour in the eggs and lightly scramble or to your liking. Remove from heat and fold in grated parmesan cheese to taste. Serve scrambled eggs next to garlic collard greens. Garnish with parsley and toasted bread.