



CSA:

Swiss Chard
Mustard Greens

Bratwurst Sub



Use a gluten-free bread of your choice!

SHOPPING LIST:

- Bratwurst (~1 link per person)
- Bacon (~1 slice per person...or more...)
- Sub Roll(s)
- Garlic
- Olive Oil



RECIPE:

Step 1: Prep Ingredients

Roughly chop the mustard greens and Swiss chard. Mince or grate garlic. Slice sub roll in half--keep 1 side intact if you wish (this can be difficult depending on the type of bread).

Step 2: Cook Meat

Cook bacon in a large pan over medium heat. Remove bacon onto a paper-towel lined plate and cook the bratwurst in the bacon fat. Remove bratwurst to the plate with bacon.

Step 3: Cook Veggies

Without cleaning the pan, add the minced garlic and cook until fragrant, ~30 sec. Immediately add the leafy greens to the pan and cook until wilted.

Step 4: Optional: Toast Sub Roll

Remove greens from pan and add a bit of olive oil if it seems dry. Place sub rolls cut side down in pan and cook until golden.

Step 5: Plate and serve!

Place bratwurst and bacon on top of the sub roll, and top with the mustard greens and Swiss chard.

Helpful Tips:

Mustard greens taste best if you soak them in water for a few minutes before cooking, changing the water at least once—more if they still seem gritty.

renewal.jaime@gmail.com