



## ***Recipe #435 Mustard Greens,Serving Size and Ingredients:4 oz.***

25 Servings	50 Servings	100 Servings	Ingredients
$\frac{3}{4}$ cup + 1 tsp.	1-1/2 + 1 Tbsp.	3 cups + 2 Tbsp.	Peanut Oil
1/3 up + 1 Tbsp.	3/4 cup + 2 tsp.	1-1/2 cups + 1 Tbsp.	Bacon Bits
12-1/2 cloves	25 Cloves	50 cloves	Garlic Cloves, Minced
12-1/2 bunches	25 bunches	50 bunches	Mustard Greens, Washed & Chopped
$\frac{1}{4}$ cup + 1 tsp.	$\frac{1}{2}$ cup + 1 tsp.	1 cup + 1 Tbsp.	Onion Powder
$\frac{1}{4}$ cup + 1 tsp.	$\frac{1}{2}$ cup + 1 tsp.	1 cup + 1 Tbsp.	Fish Sauce

North Central New Mexico Economic Development District  
 Council of Governments  
 Non-Metro Area Agency on Aging  
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### **Instructions:**

- 1. Heat peanut oil in a large skillet over medium heat, and cook and stir the bacon bits and garlic until fragrant. Stir in mustard greens, allow the greens to wilt, and stir in remaining greens.***
- 2. Sprinkle with onion powder. Continue to cook and stir until the greens are bright green, wilted, and starting to become tender, Drizzle greens with fish sauce, stir to combine.***