

Sautéed Beet Greens

Recipe Courtesy of: The Better Home Life

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Ingredients:

Stems and leaves from 3 beets

1 medium onion

2 tablespoons olive oil

1/4 teaspoon salt

1/4 teaspoon pepper

2 tablespoons lemon juice

1/4 cup sour cream

Directions:

Soak the beet greens and thoroughly wash them.

Chop the stems and leaves. Set aside. Mince one onion. Sauté onion in a frying pan with the olive oil until softened. Add the chopped stems and leaves and continue to sauté until softened. Add the lemon juice and toss to coat.

Remove from heat and stir in the sour cream.

Serve warm.