

Beet greens & White beans

INGREDIENTS

1-2 tbsp olive oil
1/2 onion chopped
3 cloves garlic minced
15.5 oz. can Great
Northern Beans
drained & rinsed
Greens from 2-3 beets
shredded
2 tbsp apple cider vinegar
Salt & pepper to taste

INSTRUCTIONS

1. Sauté onions and garlic in olive oil over medium-high heat until tender. About 5 minutes.
2. Add beans to pan and cook 2-3 minutes until beans are heated through. Tossing occasionally.
3. Add shredded greens and cover for 3-4 minutes until wilted.
4. Add vinegar, salt and pepper and toss.
5. Serve hot.

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