

SWEET POTATOES, APPLES, AND BRAISING GREENS

from epicurious.com

(10 servings)

Ingredients

- 4 medium **sweet potatoes**, peeled and cut lengthwise into quarters, then cut crosswise into 1/8-inch slices
- 5 Tbsp **butter** unsalted, plus 3 Tbsp melted
- 1 Tbsp fine **sea salt**
- 2 tsp freshly ground **black pepper**
- 3 medium **baking apples** (Granny Smith, Sierra Beauty) peeled, cored, and cut into quarters
- 6 cups loosely packed **braising greens** (kale, chard or collard greens) stems removed and torn into 2-inch strips
- 1/4 cup loosely packed fresh **parsley leaves**, coarsely chopped

Preparation

1. Preheat oven to 400°F.
2. On foil-lined baking sheet, toss potato slices with 3 tablespoons melted butter, 1 teaspoon salt, and 1/2 teaspoon pepper. Bake until cooked through and slightly caramelized, about 20 minutes. Keep warm.
3. In heavy medium skillet over moderate heat, melt 3 tablespoons butter. Add apples and sauté until tender and golden brown, about 15 minutes. Keep warm.
4. In heavy large pot over moderate heat, combine remaining 2 tablespoons butter and 3 tablespoons water. Add greens and sauté, stirring occasionally, until wilted, about 5 minutes. Lower heat to moderately low and add sweet potatoes and apples. Continue cooking, stirring occasionally, until warmed through, 3 to 4 minutes. Stir in parsley, remaining 2 teaspoons salt, and 1 1/2 teaspoons pepper. Serve hot.