

COOKED BEET GREENS

from [Wegmans.com](https://www.wegmans.com)

(4 servings)

Ingredients

- 1 gallon **water**
- 3 ½ Tbsp **Wegmans Fine Crystals Sea Salt**
- 1 tsp **Wegmans Minced Garlic in Olive Oil**
- 6 cups (about 10 oz trimmed) **beet greens**
- ½ **lemon**

Instructions

- 1.** Bring water and salt to boil in large stockpot.
- 2.** Add garlic and beet greens; return water to boil. Simmer 4-6 min, or until tender.
- 3.** Quickly strain greens onto plate, retaining a small amount of cooking water.
- 4.** Serve greens with drizzle of retained cooking water and squeeze of fresh lemon juice.

TIP

Sprinkle greens with Italian Classics Grated Parmigano-Reggiano Cheese