

# Recipe

## Sauteéd Baby Kale with Flowering Chives and Garlic Chives

### preparation:

Heat olive oil in a large saucepan over medium-high heat. Add chopped chives, garlic chives, and cook briefly. Add baby kale, dash of Long Island red wine vinegar and cook for 5 minutes. Season with salt and pepper to taste. Serve as is as a side dish, or over pasta for an entrée. Finish with chive flowers: pull the small flower petals apart and sprinkle them over the entire dish.

Enjoy!

### ingredients:

1 bag Balsam Farms Baby Kale, coarsely chopped  
3 tablespoons of olive oil  
small bunch of garlic chives, finely chopped  
small bunch of flowering chives,  
chopped with flowers separated  
salt and pepper  
dash of Long Island red wine vinegar  
chive flowers for garnish

Recipe adapted from: [www.foodnetwork.com](http://www.foodnetwork.com)



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