

Wilted Escarole

If escarole is unavailable, prepare this recipe with fresh spinach instead.

- 2 tablespoons olive oil
- 3 garlic cloves, chopped
- 1 large head escarole, torn (about 10 cups)
- 2 tablespoons freshly grated Parmesan cheese
- ½ teaspoon salt
- ¼ teaspoon freshly ground pepper

Heat oil in a Dutch oven over medium-high heat. Add garlic; cook, stirring constantly, 1 minute. Add escarole; cook, stirring constantly, 3 minutes or until wilted. Add remaining ingredients, tossing gently. Makes 6 servings

**As seen in Costal Living, October 2003*