

Bitter Greens with Anchovy

Serves 4–6

We've all sauteed greens in garlic and anchovy before, but it is still one of my favorite sides to eat with a large piece of meat. I love the mix of dandelion (for bitterness) and swiss chard (for leafiness), but you can skip dandelion if that is not for you. Just be sure to really cook these greens until the moisture has all evaporated. You'll be left with concentrated flavors of GREEN, anchovy and garlic, intense and flavorful, tasting purely of themselves.

Ingredients

1/4 cup olive oil, plus more

4–6 garlic cloves, thinly sliced

Kosher salt, freshly ground black pepper

4–8 anchovy filets (about half a 3oz. jar)

2 large bunches greens, such as dandelion, Swiss chard, or kale, thick stems removed, torn into large pieces

1 lemon, halved, for squeezing

Instructions

- 1 Heat 1/4 cup olive oil in a large skillet over medium-high heat. Add garlic and swirl in the oil, toasting them for 2-3 minutes. Add anchovy filets, stirring so they melt into the oil (don't worry about any larger pieces, they'll break down when you add the greens).
- 2 Working in batches as needed, add greens, season with salt and pepper and toss to wilt in the garlic, letting them cook down briefly before adding more.
- 3 Remove from heat and transfer to a serving plate or bowl. Squeeze with lemon, maybe a pinch of flaky salt, and serve.

DO AHEAD: I like doing these greens just as I'm about to sit down– if you want to saute them beforehand, you can, just leave them in the skillet and gently rewarm to take the chill off.