

C H E F M A R K R E C I P E :

Grandma's Greens

Chef Mark Schoenthaler

PERSONAL CHEF SERVICES

Classic cuisine with a contemporary flair.

2607 Western Ave #1103
Seattle WA 98121

rouxseattle.com

206.412.3450

mark@rouxseattle.com

2 Main-Course Servings

5 cloves garlic
½ can of anchovies
2 Tablespoons olive oil
1 head escarole
1 head endive (curly)
¼ cup pitted kalamata olives
¼ cup toasted pine nuts
¼ cup golden raisins
¼ cup parmesan cheese, black pepper and salt to taste

Puree garlic and anchovies then sauté in olive oil until golden brown. Add greens and allow to wilt before adding raisins, pine nuts, and olives. Adjust seasoning and garnish with parmesan cheese and serve.