



## Poached Eggs with Collard Greens

### Ingredients:

- 5 cups chopped collard greens (stems removed)
- 1 medium onion cut in half and sliced thin
- 5 fresh mushrooms, sliced medium thick with stems removed
- 4 fresh eggs
- about 4 cups water
- 1 Tbsp apple cider vinegar, or any white wine vinegar

### Dressing:

- 1 Tbsp fresh lemon juice
- 1 Tbsp minced fresh ginger
- 2 large cloves garlic, pressed
- 1 Tbsp soy sauce
- 1 Tbsp extra virgin olive oil
- salt and white pepper to taste over collard greens & shiitake mushrooms

### Directions:

Bring lightly salted water to a boil in a steamer. Rinse greens well, fold leaves in half and chop. Steam for about 7 minutes. Add mushrooms, onion and steam for another 5 minutes.

While steaming greens, get ready for poaching by bringing water and vinegar to a fast simmer in a small, shallow pan. You can start on high heat, and once it comes to a boil, reduce heat to a simmer before adding eggs. Make sure there is enough water to cover eggs.

When greens are almost done, poach eggs until desired doneness. This will take about 5 minutes, or just until the white is set and the yolk has filmed over.

Press greens with the back of a spoon slightly to remove excess water. Remove vegetables from steamer and toss with dressing. Remove eggs from water with a slotted spoon and place on plate of tossed greens.

### Dressing:

Mix together lemon juice, ginger, garlic, soy sauce, olive oil, salt, and pepper in a small bowl.

Serving Size: 4



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