

Greens in a Saffron Cream Sauce with Hazelnuts

One large yellow or red onion, diced
3 cloves garlic, minced
1/4 cup olive oil
Sauté in the wok until tender

12 threads of saffron
Add to wok, stir

1 bunch Swiss chard or kale, or spinach
1/2 cabbage, sliced

Add to wok stir up from the bottom for a minute. Cover, steam for 5 minutes, stir, may need to repeat until all the greens are tender.

1 teaspoon salt, maybe more like 1 1/2 teaspoons
1 cup soy milk, maybe more like 1 1/2 cups

Add to the greens in the wok. Stir. Turn off heat

Separately, toast 3/4 cup chopped hazelnuts either in a pan or in the oven, but watch over them very carefully or they will burn. Maybe 5 minutes of toasting either way.

Sprinkle hazelnuts on top. Serves 3-4 as a side dish. I served this with sweet potatoes and tofu each roasted with olive oil, salt and these spice mixtures from Teeny Tiny spice company when I'm too lazy to figure out how to spice food. I usually use one of either the West African Curry, the Toluca Chorizo or Oaxacan Adobo. And I mix it 1:1 with sweet paprika, toss on the vegetables, add olive oil, salt and roast the sweet potatoes and tofu for about 25 minutes, though I cook them separately.

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