

## Recipe – Arugula Simmered in Chicken Broth

### Ingredients:

- ½ to 1 cup chicken broth, ideally stock made from boiling a chicken.
- 2 cloves garlic, minced
- 2 bunches arugula, well drained
- dash of salt
- olive oil to finish
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### Directions:

Simmer the broth first and add garlic and arugula.

Stir and cook only long enough to bring up the bright green color, about 2 minutes.

Gently salt and add a little olive oil at the very end.

If there is too much liquid, use a slotted spoon to remove the greens to a plate, reduce the liquid by simmering it a little longer and then add the strong broth to the greens before serving.

Can be eaten warm or room temperature more like a salad.

Makes 3 – 4 servings.