

Guy Fieri

TURNING GREENS

Courtesy Guy Fieri

- 1 Tablespoon olive oil
- 1/2 cup Country Ham, julienne
- 1/2 cup capicola, spicy, julienne
- 1/2 cup salami, julienne
- 1 cup yellow onion, julienne
- 1 cup green bell pepper, julienne
- 1/4 cup fennel, julienne
- 3 Tablespoons garlic, minced
- 3 pounds escarole, cleaned, dried and julienned across the leaf, using only leafy greens
- 1/2 cup chicken stock
- 4 Tablespoons red wine vinegar
- 1 Tablespoon lemon juice
- 2 Tablespoons butter
- 1 teaspoon black pepper, freshly cracked
- 1/2 teaspoon granulated garlic
- 1/2 teaspoon red chili flakes
- 1/2 teaspoon sugar
- 1 teaspoon salt (to taste)
- 1/2 cup finely grated parmesan cheese, good quality

In a large sauté pan over medium high heat, add Country ham, sauté until starting to render, add in capicola and salami, cook for 3-5 minutes, add in olive oil and onions, bell peppers and fennel, sauté for 6-10 minutes until onions are starting to caramelize. Add in garlic, sauté for 2 minutes, careful not to burn, then add escarole and chicken stock, cover and let wilt (5 minutes) Remove cover, add in vinegar, lemon juice, stir well to combine. Add in spices and adjust to taste. Serve immediately sprinkled with parmesan cheese.

Yield: 6 servings

Prep time: 30 minutes

Cook time: 20 minutes

Ease of preparation: Moderate



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