

Sicilian Escarole

Make 6 servings

4 tsp olive oil
2 heads endive, washed,
dried and chopped
1/2 c lemon juice
1 Tbsp capers
Salt to taste
10 Calamata olives,
pitted
Ground black pepper

1. Heat oil in a wok over high heat. Add endive; cook and stir until greens begin to wilt.
2. Stir in lemon juice. Add capers, salt, and olives; cook and stir 15 seconds.
3. Season with black pepper to taste. Serve immediately