



LENOX HILL NEIGHBORHOOD HOUSE
SINCE 1894

Collard Green Burritos

By: Executive Chef Michael Mangieri

Serves 4

Ingredients:

- 1 bunch collard greens (8 large leaves)
- 1 cup cooked brown rice
- 1 cup cooked kidney beans
- 1 cup cooked green beans
- 1 bunch fresh herbs (cilantro, basil, parsley, or chives)
- (optional) ½ cup shredded cheese
- 1 large onion
- 2 cloves garlic
- 2 tbsp olive or vegetable oil
- 1 tbsp smoked paprika
- 1 tsp cumin seeds
- Salt to taste

Directions:

1. Chop onions and garlic. Cook with oil and spices on medium heat until soft and slightly colored, about 15 minutes.
2. Chop herbs.
3. Mix together rice, beans, onion mixture (sofrito), herbs and cheese if using. Salt to taste.
4. In a large pot, boil water with a large pinch of salt.
5. Rinse and cut stems off collard greens. Boil leaves for one minute. Carefully take out of water.
6. Roll filling into collards. Serve at room temperature or bake in oven for 15-20 minutes.