

# Braisin' Green Bundle

Our Braising Greens are a mix of Red Mustard, Mixed Kales, Asian Greens, Pac Choi. We only grow it occasionally and it gets included in our CSA boxes 1-2 times a year.

## STORAGE

Store in a plastic bag in the fridge 5-10 days

## RAW

If you like the 'bite' of raw mustard greens, you'll probably like our braising greens finely chopped and paired with a creamy dressing and a strong cheese.

## SAUTE/STEAM/STIR-FRY

Finely chop; the key to great cooked greens is to finely chop them.

## LITTLE EXTRA

Any extra cooked greens can be stored in the freezer.

## DEEP STORAGE

Large batches are great for blanching and freezing for winter months.

## CROP AVAILABILITY

A beautiful occasional crop for us; early spring and sometimes late fall.

