

## Beet Greens With Yogurt

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| Salt                                       | 1/2 cup Greek yogurt          |
| 1 pound beet greens, trimmed<br>and washed | 3 tablespoons unsalted butter |
| 1 large clove garlic, peeled               | Salt                          |
| 1 teaspoon lemon juice                     | 1 small red onion, chopped.   |

1. Bring a large pot of water to a boil. Salt generously. Boil the greens for 5 minutes. Drain in a colander. Pound the garlic in a mortar. Add the lemon juice and let sit for 5 minutes. Stir in the yogurt.
2. Heat half of the butter in a large skillet over medium heat. Add the greens and cook, stirring, for about 5 minutes. Season to taste with salt. Transfer to a serving platter; set skillet aside. Spoon the yogurt like a sauce over the hot greens. Heat the remaining butter in the same skillet and cook the onions over high heat, stirring, until crisp, 6 to 10 minutes. Season with salt. Sprinkle over the yogurt. *Serves 3 to 4, as a side.*  
*Adapted from "The Glorious Foods of Greece," by Diane Kochilas.*