



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Beet Greens and Vegetable Soup

Ingredients

- 8 cups chicken broth
- 3 cloves garlic
- 2 cups sweet potato, diced
- 2 TBS oil
- 1 small bunch beet greens, roughly chopped
- 1 large onion, diced
- 1 cup dry lentil beans
- 1 tsp salt
- 1 tsp ground cumin
- 1 tsp smoked paprika

Directions

In a pot, heat the oil, onion, greens, and garlic over medium high heat. Stir occasionally, cooking until the onion is tender. Add the remaining ingredients. Bring to a boil then bring down to a simmer. Simmer for 20 minutes or until lentils are tender.

Collard Greens and Basil Pesto

Ingredients

- 3 cups collard green leaves, roughly chopped
- 1 large clove of garlic
- 1 Tbs lemon juice
- 1 tsp salt
- ½ cup basil leaves
- ½-1 cup olive oil
- ½ cup parmesan

Directions

Place all the ingredients in the blender using half cup olive oil, blending until smooth. Add the other half cup of oil and more salt if needed.

Easy Christmas Cake

Ingredients

- 1 box vanilla cake mix
- 1 cup beet or collard greens, roughly chopped
- 1 small jar maraschino cherries, drained and minced
- ¼ cup water

Directions

Preheat your oven to 350F. Grease a baking pan(s). Set aside. Prepare the cake mix according to package directions. Set aside. Puree the greens in blender with the ¼ cup water. Stir the greens and maraschino cherries into the cake batter. Bake according to package directions.