

## **Southern Style Mustard Greens**



### **INGREDIENTS**

- 2 pounds of fresh mustard greens (about 2 bunches)
- 4 ounces of diced bacon
- 1 medium onion, diced
- Salt, to taste
- Pepper, to taste
- Optional: pinch of crushed red pepper flakes

Tip: Serve with cornbread for a delicious meal!

## **STEPS**

- Wash the mustard greens to ensure all the dirt/grit is no longer there.
- 2. Chop the mustard greens into large pieces.
- 3. Note: You can remove the stems, but we left them on.
- 4. Dice the onion into small pieces and set aside.
- 5. Dice the bacon into small pieces and set aside.
- 6. Heat a saute pan over medium heat until hot.
- 7.Add bacon and cook until bacon is crispy and fat is rendered.
  About 5-7 minutes.
- 8.Add the diced onion and cook until translucent. About 3-4 minutes.
- 9. Add the crushed red pepper and black pepper. Stir.
- 10. Add the mustard greens and cook until wilted. About 3-4 minutes.
- 11. Remove from heat and enjoy!



## **Mustard Greens**

### **VARIETIES**

**Southern Giant Curled** 

Mizuna

**Garnet Giant** 



Considered to be the standard mustard green of the Southern U.S. It's usually braised with onions and ham, bacon or other smoked meats.

This variety is commonly used in Japanese cuisine. It has lacy leaves, with a mild, peppery flavor. Try it pickled, or in soups and stews.

This variety has large, deep maroon leaves. It can grow to be very large, but the greens are often harvested in the baby stage for a subtle flavor.

### **Mustard Greens FAST FACTS**

Mustard Greens are part of the Brassica family that includes kale, collard greens, broccoli and cauliflower.

The mustard condiment is made from the seed pods of the mustard plant. The new leaves are tender and mild in flavor. Older leaves are bitter and tougher but delicious when cooked.



Mustard greens can be eaten raw or cooked, however, they usually boiled, steamed stirfried or pickled.

Mustard greens can grow in a variety of climates! This makes them popular in Indian, Chinese and Japanese cooking.

### **IDEA FARM NEWS**

IDEA Public Schools has 12 IDEA farms that will work to provide the Harvest of the Month and other seasonal produce to IDEA school cafeterias during the 2023-2024 school year.



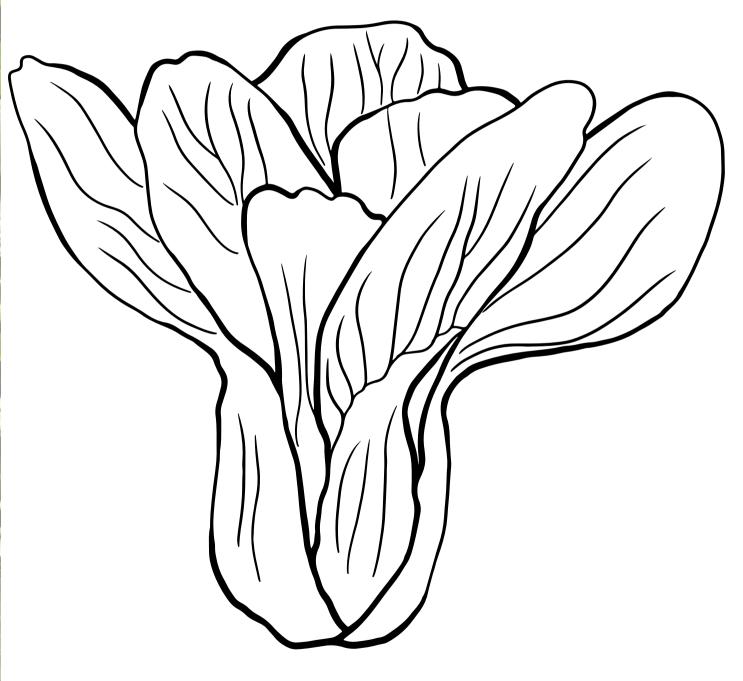
IDEA Elsa IDEA Edgemere IDEA Donna IDEA Bridge IDEA Rundberg IDEA San Benito IDEA Monterrey Park IDEA Burke

IDEA Eastside IDEA Quest IDEA Horizon Vista IDEA Achieve





# **Coloring Activity**



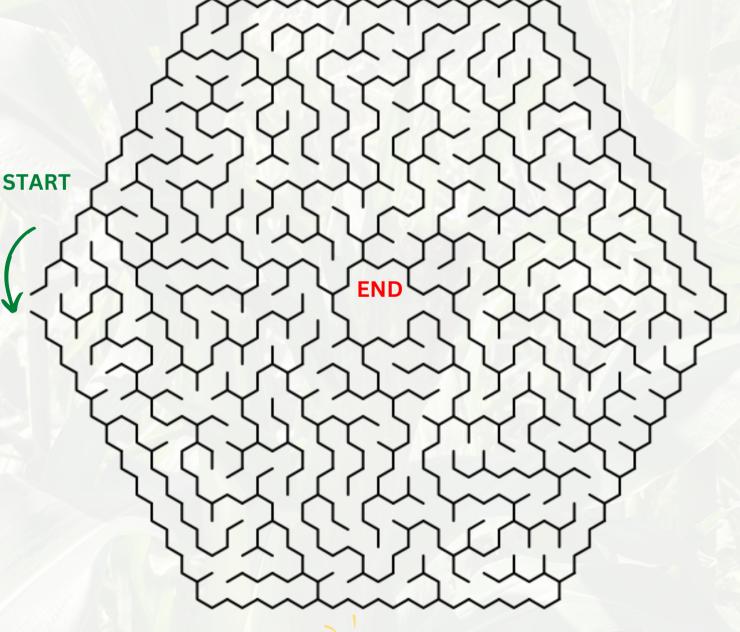




## Maze

### **Directions:**

Find your way to the end of the Maze!







### **Word Search**

#### **Directions:**

- Find the Mustard Greens related words in the puzzle.
- Words can go in any directions and can share letters as they cross over each other.

MUSTARD GREENS SEEDS HARVEST OCTOBER
FALL
TASTY
NUTRITIOUS

LEAFY BRASSICA FIBER MICRONUTRIENTS







# **Word Scramble**

Directions:
Unscramble the Mustard Greens Related Words!

Unscrambled Word
APPIN STATE

#### **ANSWER KEY**

1.MUSTARD 5.OCTOBER 9.LEAFY
2.GREENS 6.FALL 10.BRASSICA
3.SEEDS 7.TASTY 11.FIBER
4.HARVEST 8.NUTRITIOUS 12.MICRONUTRIENTS



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