

Creamy Greens with Leeks

2 cups leeks, coarsely chopped
1 ½ tablespoons butter
1 clove garlic, minced
1 ½ tablespoons all-purpose flour
¼ teaspoon salt (1/2 teaspoon with kale or collards)
¼ teaspoon pepper
Sprinkling of nutmeg
1 pound spinach, kale, or collards coarsely chopped (if using kale or collards, add to recipe below before flour mixture and cook a few minutes)
½ cup milk (use 1 cup with kale or collards)
½ cup shredded Parmesan cheese

Cut roots and dark green leaves off of leeks and discard. Cut remaining leeks in half and wash the soil out. Coarsely chop and pat dry. Place a large skillet over medium low heat to melt the butter. In a small bowl, mix the flour, salt, pepper and nutmeg. Add leeks to skillet and cook until nearly tender. Add garlic and cook a minute. Sprinkle the flour mixture over the leeks, stirring for a couple of minutes. Add greens and continue to cook until tender. Add milk and stir until it thickens a bit. Stir in cheese until it is smooth. Serves 4

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