

How to Chiffonade Greens



Preparing greens:

- Wash the greens thoroughly. Shake off excess water.
- If the greens are large leafed with tough stems, remove the stems and chiffonade the leaf.
- If the stem is tender, as on chard, remove the stem, chop and sauté with onion.

Chiffonade:

- Stack several leaves together and roll up like a burrito.
- With a sharp knife, begin at one end of the roll and slice the bundle into thin strips.
- This slicing technique is called **chiffonade**.

Consider preparing your greens to this point and holding in a ziplock bag.
You'll have REAL food—fast.