



## Wilted Greens and Mortadella

Serves 2 as dinner and 4 as a snack

Mustard greens create the most “mustardy” flavor when tossed with vinegar, so those are my preference here. The mustard greens I used are a mix of tender Asian mustard greens. You could use the larger bunches of Southern-style mustard greens, but you might need to cook them a bit longer.

I know not every market sells mustard greens, so I offered some alternatives in the ingredient list below.

3 cloves garlic

8 ounces tender mustard greens, radish greens, arugula, turnip greens, or baby kale

4 tablespoons olive oil, divided

Salt

1 teaspoon rice or white wine vinegar

Freshly ground pepper

8 slices mortadella (about ¼ pound)

4 large but not-too-thick slices sourdough

Recipe by Kristin Donnelly  
[missiondinner.substack.com](http://missiondinner.substack.com)

## Prep the garlic and greens

Peel and thinly slice the garlic cloves.

Remove any thick or tough stems from the greens. Transfer the greens to a bowl, cover with water, and swish them around to remove any grit. If you see a lot of grit at the bottom of the bowl, repeat rinsing a few more times.

Lift the greens out of the water and transfer to a cutting board. Bunch up the greens and chop the greens into bite-sized pieces. (Run your knife across them a few times and in a few different directions.)

## Cook the greens

In a deep skillet, heat 2 tablespoons of the olive oil over medium heat. Add the garlic and cook, tilting the pan so the oil pools and the garlic fries a bit, until the garlic is softened, 1 to 2 minutes.

Reduce the heat to medium low. Add the greens and turn them a few times. Add  $\frac{1}{4}$  teaspoon salt, then cover, and cook, until the greens are wilted, 2 to 3 minutes. (The water attached to the leaves should help them wilt.) Uncover and cook, turning a few times.

Taste one of the greens. If it's tender to your liking, turn off the heat. If they're still a bit tough, continue cooking, tasting every few minutes. Ideally, you'll have greens that are tender within 5 minutes.

When the greens are tender, stir in the vinegar and a few grinds of pepper and let cool to warm. Taste and season with more salt, if desired.

## Make the toasts

Brush the top sides of the bread with the remaining 2 tablespoons olive oil. Sprinkle with a little salt, if desired.

Toast until just firm and starting to brown at the edges. (Do this in a toaster oven, or, if you don't have one, a 350°F oven for 5 to 8 minutes.)

## Assemble your toasts

So at this point, I think you know what to do, right? Either divide the greens among the toasts and top each with 2 folded pieces of mortadella or vice versa. (I think I have a slight preference for the mortadella on top.)

Cut the toasts in half crosswise. Or don't!

## The short version

- Slice the garlic, wash and prep the greens, cutting the greens into bite-sized pieces.
- Cook the garlic in olive oil, add the greens, and cook until tender.
- Brush one side of the bread with olive oil and toast until firm and just starting to brown at the edges.
- Assemble the toasts how you like.

## Fun for kids

- Remove stems from the greens and wash the greens.
- Brush the bread with oil.
- Assemble the toasts.

## Swaps

- Instead of the greens I listed above, you could also try broccoli rabe, which will be more bitter or Swiss chard or spinach, which will have a different vibe, but will still taste good.
- Instead of mortadella, try prosciutto.
- Instead of garlic, try sliced fennel.
- Instead of rice vinegar, use white wine or Champagne vinegar or distilled white vinegar.

## Bonus points

- I haven't tried this but I am curious about melting a little fontina cheese on the toasts, then topping with the greens followed by the mortadella.
- Sprinkle chopped pistachios over top of the toast as a nod to the nuts in the mortadella.