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Garlicky Dandelion Greens Mediterranean Style

6 or more servings

4 cups dandelion greens per tinfoil packet
1 large onion or more, sliced
8 to 10 cloves of garlic, sliced
2 large mushrooms, quartered or large slices, per packet
1/3 cup sweet bell pepper, small dice
2 sprigs rosemary leaves, chopped fine
Freshly ground pink Himalayan sea salt
Freshly ground black peppercorns
2 to 3 tablespoons extra virgin olive oil, per packet

1. Preheat oven to 420 degrees F.
2. Wash dandelion greens removing any grit
3. Cut off brown part of root, then cut dandelion greens into less than 3 inch pieces
4. Tear 2 feet by 2 feet pieces of tinfoil, approximate
5. Layer dandelion greens, onion slices, garlic slices, mushrooms, bell pepper, and sprinkle with rosemary.
6. Season with freshly ground Himalayan sea salt and freshly ground pepper.
7. Drizzle with extra virgin olive oil.
8. Arrange greens lengthwise and roll up the packets, twist the ends up.
9. Roast for 30 minutes.