



ethiopian-spiced greens

cook time:
45

prep time:
15

featured product:
baby spinach

add a taste of traditional ethiopian flavors with these sautéed greens! first, you'll clarify butter with spices in a process that is similar to making ghee. then cook greens (we used spinach) in this buttery deliciousness for a warming side dish that is perfect for your winter table! serve atop injera, or ethiopian flatbread that is actually gluten-free!



ingredients

4 servings

for the niter kibbeh:

- 8 cardamom pods, crushed
- one 2" long cinnamon stick
- ½ teaspoon fenugreek seeds (optional)
- 2 sticks unsalted butter
- 1 shallot, chopped
- 1" piece fresh ginger, cut into thin rounds
- 2 garlic cloves, smashed
- ½ teaspoon ground turmeric

for the greens:

- one 10oz container or two 5oz containers [organicgirl? baby spinach ?](#)
- 3 tablespoons niter kibbeh
- 1 medium onion, finely chopped
- 1" piece fresh ginger, peeled and minced
- 3 garlic cloves, minced
- 1-2 small red chiles (such as thai), thinly sliced
- ½ teaspoon fine sea salt
- prepared injera, for serving

substitutions

? *substitute with* [POWERHOUSE SPINACH BLEND](#)

directions

1. to make the niter kibbeh: in a medium saucepan over medium-low heat add cardamom and cinnamon. toast the spices, shaking the pan occasionally, until fragrant, 1-2 minutes. add fenugreek, if using, and toast for 30 seconds.
2. reduce heat to low and add butter, shallot, ginger, garlic, and turmeric. let cook, undisturbed, until the butter is very fragrant and the milk solids that have fallen to the bottom of the pan turn light golden brown, about 30 minutes.
3. strain butter through several layers of cheesecloth or a piece of thin kitchen towel. butter may be prepared up to 1 month ahead of time and kept in the refrigerator in an airtight container.
4. to make the greens: heat a large skillet over medium heat. add butter and swirl pan to coat. add onion and sauté until softened, about 5 minutes.
5. stir in ginger, garlic, and chiles and cook, stirring 1 minute.
6. add spinach and salt and cook, stirring, just until spinach is wilted, about 5 minutes. serve immediately with injera.

note: use the extra niter kibbeh anywhere you would use butter. it makes a flavorful addition to soups, steamed vegetable dishes, and sauces.