

Lamb's quarters and Beans

- 1 pound fresh lamb's quarters or spinach
- 1 tablespoon olive oil
- 3 stems green garlic or 3 cloves 'regular' garlic – minced
- 3 leeks -- finely chopped
- 1 cup canned pinto beans -- rinsed and drained
- 1 teaspoon chili powder
- salt and pepper -- to taste

Rinse greens several times to make sure that all sand and grit are removed. Steam greens in tightly covered pot until wilted. Drain greens and finely chop them.

In large skillet, heat oil over medium heat. Add garlic/onions and cook, stirring frequently, until leeks are soft, 2 to 3 minutes. Stir in greens, beans and chili powder.

Cover and cook over low heat for 5 minutes or until heated through. Season with salt and pepper and serve. Makes 6 servings.