

## **Evelyn's Skillet Cooked Spring Mix**

### **Ingredients**

1 tablespoon olive oil  
1 tablespoon minced garlic  
1/2 cup vegetable broth  
Sprinkle salt and butcher grade black pepper to taste  
1 to 2 pinches crushed red pepper  
Slash of rice vinegar  
1- 16 oz container of Spring Mix

### **Directions**

1. Wash Spring Mix under cold tap water, drain and place in large mixing bowl.
2. Add other ingredients, except only add  $\frac{1}{4}$  of vegetable broth to bowl.
3. Hand mix well (*a real woman's cooking method*).
4. Heat a large skillet on medium low heat, setting 4  $\frac{1}{2}$
5. Add ingredients from the bowl to skillet. Cook and stir for about 5 minutes, then stir remaining vegetable broth
6. Cover skillet; stirring occasionally cook from 15 to 20 minutes, or until the Spring Mix look like cooked greens
7. Turn off stove and let Spring Mix set in the flavors
8. Serve as side dish