

Quelite Blanco en huevo

Egg with Wild Greens

From Oaxaca al Gusto by Diana Kennedy

In Mexican cooking, the term quelite refers to foraged greens, such as puslane, or to any leafy greens, including a rapini-like plant called flor de nabo.

Diana Kennedy's Oaxacan recipe is easily changed to suit your needs. Use any type of greens you have on hand. Skip the fresh tomatoes or use canned. Substitute olive oil for lard if you prefer. And it's easy to replace the green cilantro seeds—the only boon to cilantro's tendency to bolt— with chopped cilantro leaves.

serves 3

3 cups water
salt to taste
4 cups tightly packed greens, cleaned of stalks, etc.
1 ½ Tbsps lard
2 heaped Tbsps finely chopped white onion
2 serrano chiles, finely chopped, or to taste
8 oz. tomatoes, finely chopped
3 large eggs, lightly beaten with salt
1 tsp green cilantro seeds or tender shoots, chopped

Heat the water in a pot with the salt, and when it comes to a boil, add the greens. Cook until *just* tender.

Strain, pressing the greens down well to extract excess liquid, and chop roughly.

Heat the lard in a skillet and fry 1 tablespoon of the onion and chiles for 1 minute. Add the tomatoes and cook for 3 minutes more. The mixture should not be too juicy. Add the quelites and cook until well seasoned, about 5 minutes. Stir in the eggs, mixing all the ingredients together well. Just before the eggs reach setting point, add the remaining onion and the green cilantro seeds. Serve the moment the eggs are set.