

## **STAMNAGATHI (WILD DANDELION) WITH TALAGANI**

### **Ingredients**

- 1 cup stamnagathi – or any greens, preferably wild - cleaned and steamed for 2-
- 3 minutes
- Coarse sea salt
- Juice from 1 lemon (60gr.)
- 1 ripe tomato, cubed
- 2 slices Talagani (150gr. each) grilled or cooked in a pan at high heat
- 100gr. olive oil