

VEGAN SOUTHERN COLLARD GREENS

divascancook.com

INGREDIENTS

- ½ small yellow onion, diced
- 3 cloves garlic, minced
- 2-3 cups vegetable broth (I only used 2 cups)
- 1 teaspoon applewood smoked salt (or any kind of smoked salt)
- ½ teaspoon red pepper flakes
- 2 lbs collard greens
- black pepper
- hot sauce

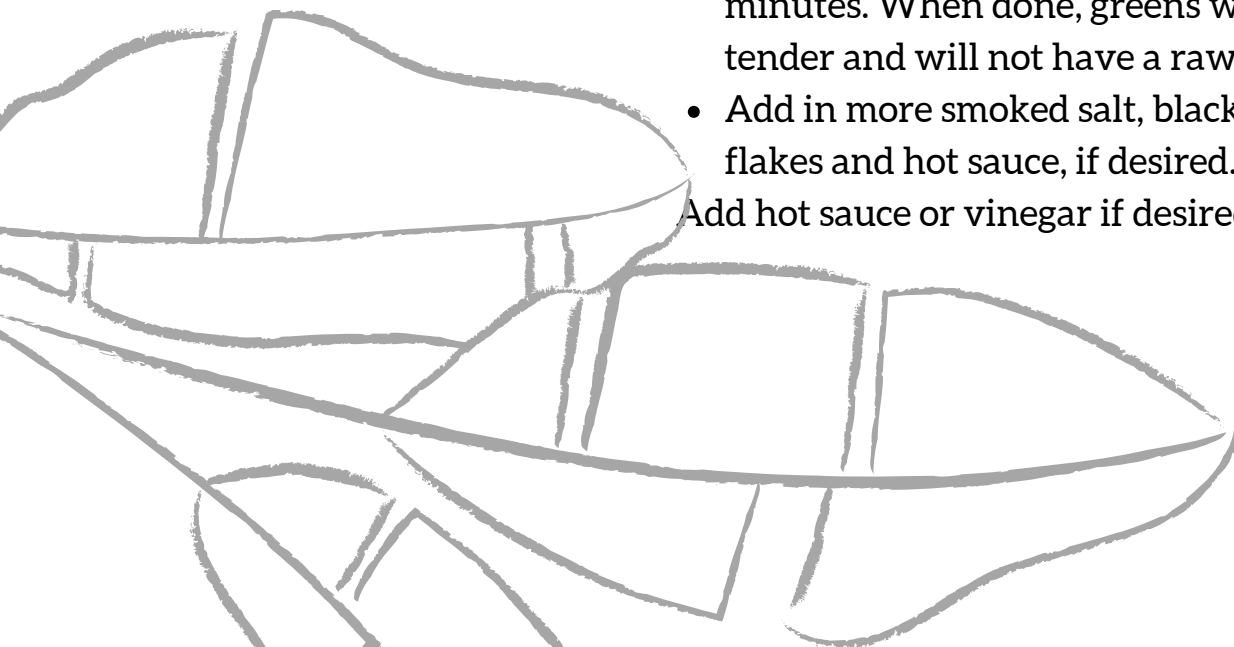
SHELF LIFE

3-4 days in Refrigerator

2-3 months in Freezer

DIRECTIONS

- Coat a large deep skillet or pot with vegetable oil.
 - Saute onions until almost tender over medium heat and then add in garlic.
 - Cook until onion and garlic are fragrant, about 2-3 minutes.
 - Add in vegetable broth.
 - Season broth with smoked salt and red pepper flakes.
 - Taste and adjust the seasonings if needed. Make sure it's to your liking because this is how your greens will taste.
 - Bring to a simmer and reduce heat.
 - Add in the greens. Green will wilt down as they cook.
 - Simmer for 1 hr to 1 hr 30 mins. Do not boil. Add more vegetable broth if needed. May need more or less time so be sure to check them after 30-45 minutes. When done, greens will be dark green, tender and will not have a raw taste.
 - Add in more smoked salt, black pepper, red pepper flakes and hot sauce, if desired. (I always do!)
- Add hot sauce or vinegar if desired.



FEATURED FARMER'S CHOICE CROP

COLLARD GREENS

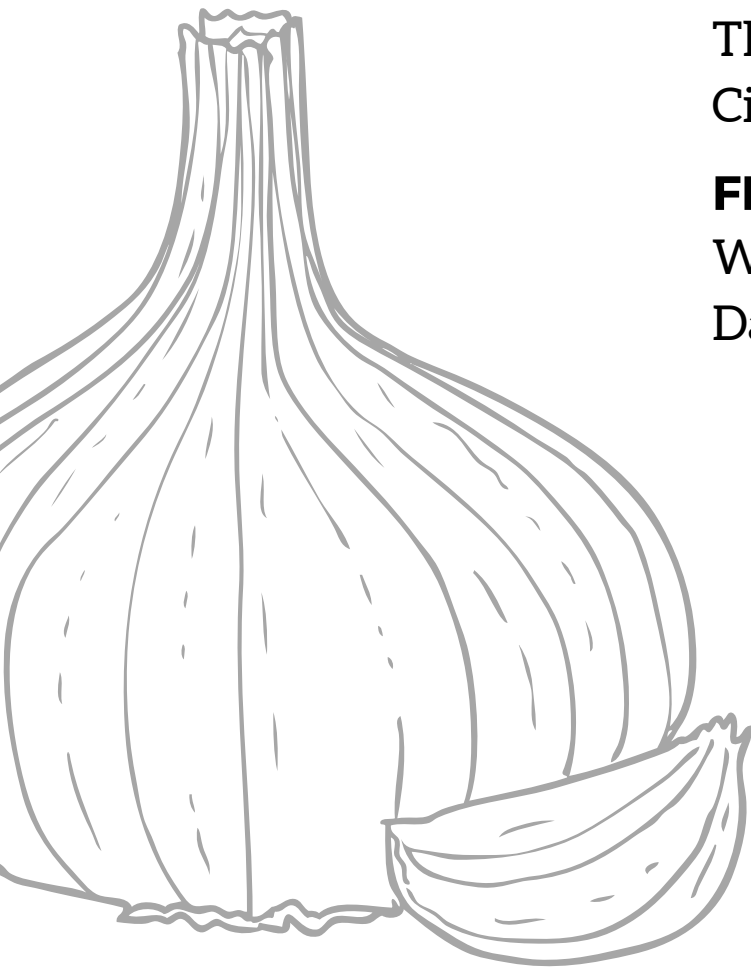
VEGETABLES

Garlic

Collard Greens

Baby Tok Bok Choy

Green Peppers



HERBS

MEDICINAL

Spearmint

Applemint

SPICES

Lemon Basil

Thai Basil

Cilantro

FLOWERS

Wild Yellow Zenias

Day Lillies - Sweet Orange

