

COLLARD GREENS RECIPE

Ingredients:

1 Tbsp olive oil	1 teaspoon pepper
3 slices bacon	3 cups chicken broth
1 large onion, chopped	1 pinch red pepper flakes
2 cloves garlic, minced	1 pound fresh collard greens, cut into 2-inch pieces
1 teaspoon salt	

Directions

1. Heat oil in large pot over medium-high heat. Add bacon, and cook until crisp. Remove bacon from pan, crumble and return to the pan. Add onion, and cook until tender, about 5 minutes. *Vegetarians may omit bacon and add 2 cloves of chopped garlic and ½ chipotle pepper. Cook garlic and pepper until just fragrant. Add collard greens and fry until they start to wilt.
2. Pour in chicken broth and season with salt, pepper and red pepper flakes. Reduce heat to low, cover and simmer for 45 minutes, or until greens are tender.