Smoky Collard Greens

Serves 4-6

Ingredients
- 1 large yellow onion, thinly sliced
- 2 Tbsp water + 2 cups water
- 1/2 tsp crush red chili flakes
- 3 cloves garlic, minced
- 2 bunches collard greens, thick stems removed, leaves sliced, rinsed
- 1/3 cup red wine vinegar
- 1 Tbsp smoked paprika
- 1/8 tsp kosher salt
- 1/2 tsp freshly ground black pepper

Preparation

Heat a large skillet over medium-high heat. When the pan is very hot, add onion and stir constantly for 2 minutes. Add 2 Tbsp water, chili flakes and garlic, cook for 3 minutes, stirring often. When onion is starting to turn translucent, slowly add greens and stir until wilted, about 5 minutes. Add vinegar, paprika, salt and pepper, and 2 cups of water. Bring to a boil and then reduce heat to a simmer. Cook uncovered until the pan is nearly dry and collard greens are very tender, about 40-45 minutes.

Calories 45, Total Fat 0.5g, Sat Fat 0g, Sodium 85mg, Carbohydrates 10g, Fiber 4g, Sugars 2g, Protein 3g

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