

Quick Collard Green

4-6 Servings

Ingredients

- 1 bunch of collard greens
- 2-3 cloves of garlic
- 2 tsp salt
- 1 tsp red pepper flake (if you like, not needed)
- 2 Tbsp canola oil or other oil

How to Mince Garlic



Directions

1. Wash collard greens with water and vinegar, if you have it, and remove any dead leaves.
2. Use a knife to cut the thick stems from the middle of each leaf. Stack the leaves as you go. Roll up the leaves hot dog style and cut them across into thin slices. Put collard greens in a large bowl for now.
3. Take your garlic head and place it head down on the counter and gently push it to loosen it. Break open the garlic head and take out the cloves you need. Cut both ends of each garlic clove. Using a large spoon, lay it on a garlic clove and push down, crushing the garlic clove, then peel away the skin. Clear garlic skin and clean your board.
4. Place garlic in a pile and cut garlic down to smaller and smaller pieces. Place your free hand on the back of the knife safely and rock the knife up and down until garlic is cut into small pieces (minced). Put garlic in a small bowl for now.
5. Take a large frying pan and set it on the stove at medium heat, add oil to the pan. Once oil is hot and ready add the collard greens and mix in with salt.
6. Cook greens for about 3-5 minutes, mix often until the collard greens start to shrink down and turn dark green.
7. Add red pepper flake (if you like) and garlic to the collard greens and mix until garlic starts to cook, about 1 minute. Remove pan from heat and serve the collard greens immediately. Enjoy!

Recipe Reference

QUICK COLLARD GREENS : <https://cookieandkate.com/quick-collard-greens-recipe/>

HOW TO CHOP GARLIC

<https://www.jessicagavin.com/how-to-mince-garlic/>

<https://www.africanbites.com/how-to-mince-garlic/>



Produce Box Recipe