



Risen Acres

HARVEST OF HOPE / RECIPE CARD

FARM GREENS

Southern-style greens

Turn a bunch of hearty greens into a comforting side.

SERVES 4-6 sides

PREP 15 minutes

COOK 25-45 minutes

INGREDIENTS

- 2 bunches collard or mustard greens
- 1 onion, thinly sliced
- 2 garlic cloves, minced
- 2 tbsp olive oil
- 1 cup broth, plus more as needed
- Salt and black pepper, to taste
- Optional: fully cooked smoked pork and a splash of vinegar

DIRECTIONS

- 01** Rinse the greens well in several changes of water to remove grit. Remove tough stems, stack the leaves, and slice into ribbons.
- 02** Warm the olive oil in a large pot over medium heat. Cook the onion until softened, about 5 minutes. Add garlic and stir for 30 seconds.
- 03** Add greens a handful at a time, then add broth and optional fully cooked smoked pork. Cover and simmer gently for 20-40 minutes, or until tender. Older collards may take longer.
- 04** Stir occasionally and add a little broth or water if the pot becomes dry. Taste and finish with pepper, a little salt if needed, and optional vinegar.

A SKILL TO KEEP

Mustard greens are often more tender and cook faster than mature collards. Let tenderness guide you.



WATCH THE COOKING LESSON

Clean & Delicious | Collard greens 101
youtube.com/watch?v=-nkTX1AU57E

Wash greens thoroughly. Keep raw meat and its utensils separate from ready-to-eat food.