1 HOUR

SERVES 8

INGREDIENTS

- 2 tablespoons olive oil
- 2 medium onions, finely chopped
- 1/2 teaspoon salt
- ½ teaspoon black pepper
- 1 teaspoon smoked paprika
- 4 garlic cloves, minced
- 3 pounds collard greens, thick stems removed, coarsely chopped or torn
- 2 cups low-sodium chicken broth
- 1 tablespoon hot sauce (optional)



DIRECTIONS

- 1. In large pot, heat oil over medium heat. Add onion, salt, pepper, and paprika. Stir frequently until onion is translucent, about 10 minutes longer. Add garlic, stir, and cook for another 1–2 minutes. Do not let the garlic burn.
- 2. Add greens and sauté until they begin to wilt, 5– 10 minutes. Stir in broth and bring to a boil. Reduce heat, cover, and let simmer, removing lid occasionally to stir. Cook until greens are very tender, about 30 minutes. Remove lid and simmer about 10 minutes longer to reduce liquid.
- 3. Season with hot sauce.

