



Cooking With Kalota

Braised Collard Greens

Serves 8

Ingredients:

Directions:

- 2 cups chicken stock, divided
- 1/3 cup dried mushrooms
- 2 tbsp of extra virgin olive oil OR 2 tbsp bacon fat
- 2 onions, sliced
- 2 garlic cloves sliced
- 2 tbsp tomato paste
- 1 tsp hot pepper flakes
- 2 lb collard greens (3-4 bunches), stems and leaves separated
- 1 tsp smoked paprika

Directions

1. Warm the stock up and measure about 1 cup.
2. Add the mushrooms to reconstitute them (20 minutes).
3. Remove the mushrooms from the stock and reserve the mushroom liquid.
4. Chop the mushrooms evenly and set everything aside.
5. Rinse the collard greens well and separate the leaves from the stems. Chop the stems into bite size pieces and cut the leaves into ribbons. Set aside.
6. In a large braising pan, add the olive oil OR bacon fat and heat.
7. Add the onions and garlic and sauté for just 1 minute.
8. Add the tomato paste and chili flakes and stir to combine with the onion and garlic. Let it toast on lower heat for just 1 more minute.
9. Add the collard greens and just a bit of salt and stir to coat in the tomato paste.
10. Add the mushroom liquid, the other 1 cup of chicken stock, and the chopped up mushrooms.
11. Add smoked paprika, cumin, and soy sauce and stir to combine.
12. Bring everything to a boil and then reduce heat to low. Cover and let simmer for 20 minutes.

Created for Our Kitchen Table

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