

Tasty Collard Greens

Jacob · 29/09/2024

**Prep Time**

2 hrs 30 mins

Difficult

Medium

Servings

10

Description

A classic Southern recipe for collard greens with smoked turkey for fantastic flavor Spice things up with a dash of red chile flakes

Ingredients

- - ¼ cup olive oil - 2 tablespoons minced garlic - 5 cups chicken stock - 1 smoked turkey drumstick - 5 bunches collard greens - rinsed
- trimmed and chopped - salt and black pepper to taste - 1 tablespoon crushed red pepper flakes (Optional)

Instructions

1. Heat oil in a large pot over medium heat. Add garlic; gently sauté until fragrant and golden brown
2. about 1 minute. Pour in chicken stock and add turkey leg; cover and simmer for 30 minutes. Add collard greens and increase heat to medium-high. Cover and cook
3. stirring occasionally
4. until greens have cooked down
5. about 45 minutes. Reduce heat to medium. Season with salt and pepper to taste; cover and continue to cook until greens are tender and dark green
6. 45 to 60 minutes. Drain greens
7. reserving cooking liquid. Mix in red pepper flakes if desired. Use reserved cooking liquid to reheat leftovers.
Editor's Note: Nutrition data for this recipe includes the full amount of chicken stock and smoked turkey drumstick. The actual amount of chicken stock and smoked turkey consumed will vary.