



Collard Greens and Beans

Savannah · 28/09/2024



Prep Time

2 hrs 35 mins

Difficult

Medium

Servings

4

Description

Caramelized onions bacon and cannellini beans add depth of flavor to collard greens So delicious Serve with a dollop of sour cream andor a sprinkle of Parmesan cheese

Ingredients

- - 3 strips bacon
- coarsely chopped - 1 red onion
- thinly sliced - 2 tablespoons minced garlic
- or to taste - 5 cups collard greens
- stems and center ribs discarded and leaves chopped - $\frac{3}{4}$ cup water
- or as needed - 1 tablespoon brown sugar - 2 teaspoons apple cider vinegar - 1 teaspoon crushed red pepper flakes
- or to taste - salt and ground black pepper to taste - 1 (15 ounce) can cannellini beans
- drained and rinsed

Instructions

1. Cook bacon in a large
2. deep pan with a lid over medium-high heat
3. stirring occasionally
4. until evenly browned
5. about 10 minutes. Transfer bacon to a paper-towel-lined plate; set aside. Reserve drippings in pan. Reduce heat to medium-low. Add onion to pan; cook and stir until begins to brown
6. scraping bits off the bottom of the pan
7. about 8 minutes. Add garlic; cook and stir 4 minutes. Return bacon to the pan; stir in collard greens
8. toss gently until greens are wilted
9. about 3 minutes. Add water to almost cover collard greens; stir in vinegar
10. brown sugar
11. red pepper flakes
12. salt
13. and black pepper. Bring to a boil
14. cover
15. and reduce heat to low; simmer until greens very tender
16. 1 to 2 hours. Stir cannellini beans into collard greens 30 minutes before serving; return to a simmer.