

Collard greens

Collards can be eaten in soups, stir-fries, or as a wrap.

- Cook in large pot of salted water for 10 minutes, then drain.
- Steam, then sauté in vegetable oil with garlic and onions.
- Slice thin, steam lightly, and add to pasta with tomato sauce.

To store: refrigerate in plastic bag; do not wash until ready to eat.



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