



Kickin' Collard Greens



Prep
10 m

Cook
1 h

Ready In
1 h 10 m

allrecipes!

Walmart

Walmart
2780 John Hawkins Pkwy
HOOVER, AL 35244
Sponsored

Recipe By: Ken Adams

"If you like greens you will love this recipe. The bacon and onions give them a wonderful flavor. Add more red pepper for a little more spice."

Ingredients

1 tablespoon olive oil
3 slices bacon
1 large onion, chopped
2 cloves garlic, minced
1 teaspoon salt

1 teaspoon pepper
3 cups chicken broth
1 pinch red pepper flakes
1 pound fresh collard greens, cut into 2-inch pieces



Onions Yellow/Brown
\$2.24 - expires in 6 days

Directions

- 1 Heat oil in a large pot over medium-high heat. Add bacon, and cook until crisp. Remove bacon from pan, crumble and return to the pan. Add onion, and cook until tender, about 5 minutes. Add garlic, and cook until just fragrant. Add collard greens, and fry until they start to wilt.
- 2 Pour in chicken broth, and season with salt, pepper, and red pepper flakes. Reduce heat to low, cover, and simmer for 45 minutes, or until greens are tender.

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