

Collard Greens Braised in Coconut Milk

By Gena Hamshaw

Meet your new favorite way to eat collards. This recipe yields collards that are tender, creamy, and incredibly flavorful. They're a perfect accompaniment to a simple beans and rice dinner or a bowl of chili. Add more chili flakes for a little extra spice.

Serves 4

- 1 tablespoon coconut oil
 - 1 onion, diced
 - 1 clove garlic, minced
 - 1 tablespoon grated ginger
 - 1 pound collard greens, stems removed, cut into ribbons
 - 3/4 cups coconut milk
 - 1/2 cup vegetable broth, plus more as needed
 - 1 tablespoon lime juice
 - 1 to 2 tablespoon tamari, to taste
 - Salt, to taste
 - Dash red chile flakes, to taste
1. Melt the coconut oil over medium-high heat in a large wok or skillet. Add the onion and sauté for 4 to 5 minutes, or until it's clear and soft. Add the garlic and ginger and cook, stirring frequently, for another minute.
 2. Add the collard greens to the pan. Stir frequently for a minute or two, until the collards are just wilting (if it helps to wilt the greens, you can cover the wok or skillet for a moment).
 3. Add the coconut milk, vegetable broth, lime juice, and 1 tablespoon of tamari to the wok or skillet and stir everything well. When the mixture is simmering, reduce the heat to low. Cook for 15 minutes, or until the greens are totally tender. If the simmering liquid starts to dry up, add a few splashes of vegetable broth as you go along.
 4. Season the greens to taste with extra tamari, if desired, as well as salt and red chile flakes. Serve.