

Braised Greens

From our Farm Kitchen



Ingredients:

1 bunch collard greens, chopped
1 bunch kale, chopped
1 head green cabbage, chopped
1 yellow onion, thinly sliced
1 pint chicken stock
1 tbsp. garlic, chopped
1 tbsp. parsley, chopped
2 tsp. thyme, chopped
3 tbsp. olive oil
salt and pepper

Directions:

Heat oil in wide-bottomed pot over medium-high heat. Add onions and cook until golden-brown. Add garlic and cook for 1 minute. Add all of the greens and stir. Add stock and a pinch of salt and pepper. Cover and reduce to a simmer, stirring occasionally. Cook until greens are tender, about 10-12 minutes. Mix in herbs. Adjust seasoning with salt and pepper.