

# Spicy Collard Greens



## Ingredients:

- 4 pounds of collard greens, about 2-3 bunches
- 3 cups chicken or vegetable broth, low sodium
- 2 medium onions, chopped
- 3 garlic cloves, crushed
- 1 teaspoon red pepper flakes (optional if you don't want it spicy)

## Instructions:

1. Wash and cut collard greens into bite-sized pieces. Stems can also be used if cut into small pieces.
2. Add all ingredients to a large skillet. Bring to a boil. Once boiling, reduce heat and cover. Simmer for 25 minutes.

8 servings

**Seasonal  
and Simple**

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