

Slow-Simmered Collard Greens with Smoked Turkey

RECIPE CARD

INGREDIENTS

- Collard greens (1–2 bunches)
- Smoked turkey leg or wing
- 1 onion
- 3 cloves garlic
- 1–2 tbsp olive oil
- 3 cups low-sodium broth or water
- 1–2 tbsp apple cider vinegar
- Black pepper
- Optional crushed red pepper



STEPS

1. Start by washing the greens well, removing thick stems, and slicing into ribbons.
2. In a large pot, warm olive oil and sauté chopped onion until soft and fragrant.
3. Add garlic and cook for another minute. Place smoked turkey in the pot and pour in broth or water. Bring to a simmer, then add the greens in batches until wilted.
4. Cover and simmer 45–60 minutes, stirring occasionally, until tender. Finish with vinegar, black pepper, and optional red pepper flakes.