

NYBG

EDIBLE ACADEMY
FRESH FROM THE GARDEN TASTINGS



AGLIO, OLIO, AND PEPERONCINO COLLARDS

Inspired by *The Forest Feast Cookbook* by Erin Gleeson
Yield: 4 servings

Ingredients

For the Slaw

- 1 bunch collard greens (about 6 leaves), stems removed
- 2 cloves garlic, minced
- 2 tablespoons Extra Virgin Olive Oil*
- 2 tablespoons Red Pepper Crushed* (optional)
- Kosher Sea Salt Coarse*, to taste

*365 Everyday Value® products are found exclusively at Whole Foods Market®.

Instructions

Cut the collard leaves into ribbons. In a large skillet over medium heat, combine garlic, olive oil and red pepper flakes. Cook for 1 minute. Add the collard greens; sauté until bright green and slightly wilted, about 3 minutes. Serve warm.

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