

# NYBG

EDIBLE ACADEMY  
JUNETEENTH WEEKEND

## DIASPORIC GREENS (COUVE À MINEIRA)

Prepared by Henry Obispo  
Serves 5

### Ingredients

- 1.5-2 pounds collard greens (2 to 3 large bunches)
- 5 to 6 cloves garlic (minced)
- 1 teaspoon kosher salt
- 3 tablespoons Extra Virgin Olive Oil



### Instructions

Thinly sliced collard greens are briefly cooked in garlic and olive oil. Wash the collard greens well. Remove the largest stems, then gather bunches of the leaves together, and roll them up into a bundle. Thinly slice the bundles crosswise, cutting the leaves into very thin strips. Heat the olive oil in a heavy skillet (cast iron works well) or wok over medium heat. Add the garlic and salt, cooking and stirring until the garlic is golden and fragrant. Add the greens, and sauté 3 or 4 minutes until they are bright green in color and starting to soften. Season greens with more salt and pepper to taste, and serve warm.