

# NYBG

EDIBLE ACADEMY  
JUNETEENTH WEEKEND  
CULINARY RECIPES

## **COLLARD GREENS**

By the Edible Academy  
Serves 4

### **Ingredients**

- 1 bunch collard greens (about 6 leaves), stems removed
- 2 cloves garlic, minced
- 2 Tablespoons extra virgin olive oil
- 1 Tablespoons red pepper flakes (optional)
- Salt, to taste



### **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.