



# Stir-fried Collard Greens

4 servings

## INGREDIENTS

- 1 pound collard greens, stems removed
- 1 garlic clove, minced
- 1 tsp. olive oil
- 1 tsp. sesame oil
- Pinch of red pepper flakes
- 1 Tbsp. soy sauce
- 1 Tbsp. vinegar

## DIRECTIONS

1. Prep collard greens by washing and removing stems from the leaves, discard stems. Chop greens into 1 inch strips that are a few inches long.
2. Heat your wok (a large skillet will do) on medium heat, add oil, garlic, and red pepper flakes. Let garlic soften for about a minute. Add greens and stir until all greens have turned bright green, usually about 5 minutes.
3. Turn temperature up to medium– high and stir- fry for just 30 more seconds or until greens are just tender.
4. Toss with soy sauce and vinegar. Taste and adjust seasoning as needed. Serve hot.



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