

SMOKEY VEGAN SPRING GREENS



Easy



25 minutes



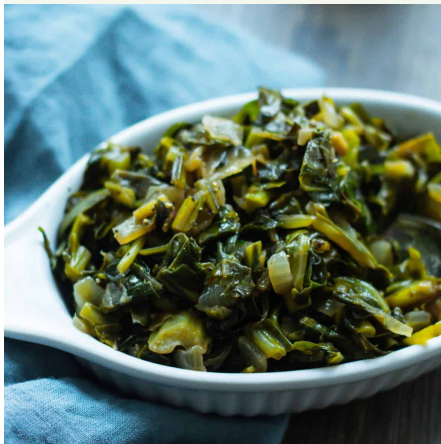
Side



04 servings

INGREDIENTS

500g spring greens, stalks removed and leaves roughly chopped
1 small onion, chopped finely
2 garlic cloves, peeled and finely diced
1 tbsp olive oil
1 tsp smoked paprika
1 tsp salt
1 tsp black Pepper
tabasco sauce - to taste



COOKING STEPS

Add the olive oil to a large saucepan and add the onion and garlic. Sauté gently until tender and translucent.

Add the chopped collard greens and stir well. Allow the greens to wilt in the heat of the pan, then add a quarter cup of water. Cover.

Cook until the collard greens are completely tender and buttery in texture. Add the seasoning, liquid smoke and tabasco sauce to taste.