

Spicy Collard Greens

Ingredients:

- Collard greens, 1 bunch
- Onion, 1 large, diced
- Olive oil, 1 tablespoon
- Vinegar, 2 teaspoons
- Crushed red pepper flakes, ½ teaspoon
- Salt & pepper to taste

Method:

- Sauté the onion in the oil in a large skillet or saucepan on low heat for about ten minutes, until translucent.
- Clean, remove stems and coarsely chop collard greens.
- Add the collard greens to the onion and cook, covered, for about five minutes, stirring occasionally.
- Stir in the vinegar and red pepper flakes. Add salt and pepper to taste.

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