



Smokey Collard Greens

NIBBLEDISH CONTRIBUTOR

Ingredients

1 bunch collard greens, ripped into bite sized pieces

½ Spanish onion, sliced thin

1 Tablespoon tomato paste

1 Tablespoon Roasted Red Pepper Paste (or tomato paste)

½ teaspoon smoked paprika

Pinch cayenne pepper

Instructions

Saute the sliced onions in oil until soft. Lower heat, then stir in paprika, tomato and pepper paste. Add ½ cup water & deglaze pot with wooden spatula. Add greens, cover and cook for 7 minutes. Stir and cook for 3 minutes more. Season with salt & pepper and serve.