

## Deliciously Tender Collard Greens: Your Guide to Southern Cooking

To prepare a delicious pot of collard greens, you will need the following ingredients:



**TIME**  
**5 min**

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### INGREDIENTS

2 pounds fresh collard greens, washed and chopped  
4 cups chicken or vegetable broth  
1 medium onion, chopped  
3 cloves garlic, minced  
1 tablespoon olive oil  
1 teaspoon red pepper flakes (adjust to taste)  
1 teaspoon smoked paprika  
1 tablespoon apple cider vinegar  
Salt and pepper, to taste

Optional: 1 smoked ham hock or 4 slices of bacon for added flavor

Instructions:

**Prepare the Greens:** After washing the collard greens thoroughly, remove the tough stems and chop the leaves into bite-sized pieces.

**Saut  Aromatics:** In a large pot or Dutch oven, heat the olive oil over medium heat. Add the chopped onion and saut  until translucent, about 5 minutes. Stir in the minced garlic and cook for an additional minute until fragrant.

**Add Broth and Seasonings:** Pour in the chicken or vegetable broth, and add the red pepper flakes, smoked paprika, and apple cider vinegar. If using, add the smoked ham hock or bacon at this stage for extra flavor.

**Simmer the Greens:** Bring the mixture to a boil, then reduce the heat to low. Add the chopped collard greens to the pot, stirring to combine.

Cover and let simmer for about 45 minutes to 1 hour, or until the greens are tender.

**Season to Taste:** Once the collard greens are tender, taste and adjust the seasoning with salt and pepper as needed. If you used a ham hock, you can remove it, shred the meat, and return it to the pot.

**Serve:** Serve the collard greens hot, drizzled with a little extra vinegar if desired, alongside your favorite Southern dishes.

**Nutritional Information (per serving, based on 6 servings):**

Calories: 120

Total Fat: 5g

Saturated Fat: 1g

Cholesterol: 0mg (or 10mg if using bacon)

Sodium: 600mg (varies based on broth)

Total Carbohydrates: 15g

Dietary Fiber: 6g

Sugars: 1g

Protein: 4g

**Helpful Cooking Tips:**

**Washing Greens:** Make sure to wash collard greens thoroughly to remove any grit or dirt. A salad spinner can be helpful for drying them after washing.

**Cooking Time:** The longer you simmer the collard greens, the more tender and flavorful they will become. If you prefer a firmer texture, reduce the cooking time.

**Flavor Variations:** Feel free to experiment with different seasonings or add other ingredients like diced tomatoes or hot sauce for a kick!

**Conclusion:**

## DIRECTIONS

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19. Flavor : Variations: Feel free to experiment with different seasonings or add other ingredients like diced tomatoes or hot sauce for a kick!
20. Conclusion: Collard greens are a delicious and nutritious addition to any meal, embodying the essence of Southern cooking. We hope you enjoy making this comforting dish and sharing it with your loved ones. How did your collard greens turn out? Let us know, and don't forget to follow us for more delightful recipes!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/deliciously-tender-collard-greens-your-guide-to-southern-cooking/>