

## Quick Kickin' Collards: Easy & Flavorful Southern Greens

Get ready to experience the soulful flavors of the South with these incredible



**TIME**  
**5 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

- 1 tablespoon olive oil (optional, for additional richness if bacon is lean)
- 1 large onion, chopped
- 2 garlic cloves, minced
- 1 lb collard greens, cleaned, stems removed and leaves roughly chopped
- 3 cups chicken broth (low-sodium recommended)
- 1 tsp salt (adjust to taste)
- 1 tsp pepper (black pepper)
- 1 pinch red pepper flakes (adjust to taste, for a "kick")
- 2 tbsp apple cider vinegar
- 4 slices bacon, chopped

#### Swaps and Notes:

**Collard Greens:** Fresh collard greens are ideal. Ensure they are thoroughly washed, de-stemmed, and roughly chopped. You can use pre-bagged chopped collards for convenience.

**Bacon:** Use regular sliced bacon for the best flavor and rendered fat. Ham hocks or smoked turkey legs can be used for a deeper smoke flavor, but will require longer cooking (like in a slow cooker).

**Onion & Garlic:** Essential aromatics for building the flavor base.

**Chicken Broth:** Low-sodium chicken broth is recommended to control saltiness, as bacon and added salt contribute.

Apple Cider Vinegar: This is crucial! It brightens the greens and cuts through the richness, balancing any bitterness.

Red Pepper Flakes: Add a subtle kick of heat. Adjust to your preference. For a milder version, omit.

Salt & Pepper: Season to taste throughout the cooking process, as bacon and broth contribute saltiness.

Olive Oil: Optional, only use if your bacon is very lean and doesn't render enough fat.

## DIRECTIONS

1. Let's get these flavorful : Quick Kickin' Collards cooking!
2. Cook : Bacon: In a large pot or Dutch oven, heat 1 tablespoon of olive oil (if using, otherwise just proceed with bacon). Add the chopped bacon and cook over medium heat until it's crispy. Remove the cooked bacon and set it aside on a paper towel-lined plate, leaving the flavorful bacon drippings in the pot.
3. SautØ Aromatics: Add the chopped large onion and minced 2 garlic cloves to the pot with the bacon drippings. SautØ for about 5 minutes, stirring occasionally, until the onion has softened and becomes translucent.
4. Add : Collard Greens & Liquids: Stir in the chopped collard greens, coating them well in the bacon drippings and sautØed aromatics. Pour in the 3 cups of chicken broth, and add the 1 teaspoon salt, 1 teaspoon pepper, 1 pinch red pepper flakes, and 2 tablespoons apple cider vinegar. Stir everything well to combine.
5. Simmer: Bring the mixture to a gentle simmer over medium heat. Once simmering, reduce the heat to low, cover the pot tightly with a lid, and cook for 1 1/2 hours, or until the collard greens are wonderfully tender. Stir occasionally during simmering to ensure even cooking.
6. Finish & : Serve: Stir in the crispy bacon (reserved from earlier) into the tender collard greens. Taste the greens and adjust seasoning if needed (you might want a touch more salt, pepper, or vinegar/red pepper flakes for balance). Serve hot and enjoy this incredibly comforting Southern dish!

## SWAPS & NOTES

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You can use pre-bagged chopped collards for convenience.

Ensure they are thoroughly washed, de-stemmed, and roughly chopped.

Bacon: Use regular sliced bacon for the best flavor and rendered fat.

### TIPS FOR SUCCESS

**Clean Greens Thoroughly:** Collard greens can hold grit.

Wash them very well under cold water, even soaking them briefly, to remove all dirt.

**Remove Tough Stems:** Always remove the thick, fibrous stems from the collard greens before chopping; they remain tough even after cooking.

**Don't Rush Simmer:** While this is a quicker version, the 1.5 hour simmer is essential for fully tenderizing the collard greens.

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

Original recipe: <https://chefmaniac.com/quick-kickin-collards-easy-flavorful-southern-greens/>