

Smoky Pork and Greens Stew: A Hearty Southern Comfort Classic

Here's what you'll need to create this comforting Smoky Pork and Greens Stew:



TIME
5-7 min

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INGREDIENTS

- 1 tablespoon olive oil
- 2 pounds boneless pork shoulder (pork butt), cut into 1-inch cubes
- 1 large yellow onion, chopped
- 1 green bell pepper, chopped
- 2 celery stalks, chopped
- 3 cloves garlic, minced
- 1 teaspoon dried thyme
- 1 teaspoon smoked paprika
- 1/2 teaspoon red pepper flakes (optional, for heat)
- Salt and freshly ground black pepper to taste
- 6 cups chicken or beef broth
- 1 (14.5-ounce) can diced tomatoes, undrained
- 1 pound collard greens, tough stems removed and chopped (about 8-10 cups raw)
- 1 tablespoon apple cider vinegar (or red wine vinegar)
- Optional: Cooked rice or cornbread for serving

DIRECTIONS

- 1. Brown the : Pork:** In a large Dutch oven or a heavy-bottomed pot, heat the olive oil over medium-high heat. Add the pork cubes in a single layer (cook in batches if necessary to avoid overcrowding). Cook for 5-7 minutes, turning occasionally, until nicely browned on all sides. Remove the pork from the pot and set aside.
- 2. SautØ Mirepoix:** Add the chopped onion, green bell pepper, and celery to the pot. Cook over medium heat for 8-10 minutes, stirring occasionally, until softened.
- 3. Add : Garlic & Spices:** Stir in the minced garlic, dried thyme, smoked paprika, red pepper flakes (if using), salt, and black pepper. Cook for 1 minute more until fragrant.
- 4. Deglaze & : Simmer:** Return the browned pork to the pot. Pour in the chicken or beef broth and diced tomatoes (undrained). Bring the mixture to a boil, scraping up any browned bits from the bottom of the pot.
- 5. Add : Greens & Simmer:** Stir in the chopped collard greens. They will seem like a lot, but they will wilt down. Reduce the heat to low, cover the pot, and let the stew simmer for 1.5 to 2 hours, or until the pork is fork-tender and the greens are very tender. Stir occasionally.
- 6. Finish & : Serve:** Stir in the apple cider vinegar. Taste the stew and adjust seasonings as needed (you might need more salt, pepper, or even a dash more vinegar). Ladle hot stew into bowls. Serve immediately, perhaps over cooked rice or alongside warm cornbread.

SWAPS & NOTES

Pork: Pork shoulder is ideal for its rich flavor and ability to become fork-tender when slow-cooked.

Pork loin or tenderloin can be used for a leaner option, but they will cook faster and may not be as tender.

Greens: Collard greens are traditional, but kale, mustard greens, or turnip greens can be used.

If using spinach, add it in the last few minutes as it wilts very quickly.

TIPS FOR SUCCESS

Brown the Pork Thoroughly: Don't rush this step!

A good sear on the pork adds a tremendous amount of flavor to the stew.

Don't Overcrowd the Pot: Cook the pork in batches if necessary to ensure it browns instead of steams.

Low and Slow: The long, slow simmer is essential for breaking down the pork and tenderizing the greens, allowing all the flavors to meld beautifully.

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