

Winter Greens with Garlic and Bacon

Serves 6-8

Use winter greens like collards, chard and kale in this comfort food favorite. Be sure to rinse greens well in cold water before cooking to avoid any grit in the final product.

4 thick-cut bacon slices, chopped
1 large yellow onion, finely chopped
1 red bell pepper, seeded and diced
1 large carrot, peeled and finely chopped
4 garlic cloves, minced
2 1/2 pounds winter greens (such as collards, chard, and/or kale), stems removed and cut crosswise into 1/2-inch-wide strips
1/2 teaspoon dried crushed red pepper flakes (add more to amp up the spice!)
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
2 tablespoons apple cider vinegar
1 cup beef broth

In a large pot over medium heat, render the bacon until brown and crispy. Remove the bacon using a slotted spoon and set aside. Add the onion, bell pepper, and carrot and cook until just soft, about 3 minutes. Add the minced garlic and stir until fragrant, 30 seconds.

Add half of the greens and toss until wilted. Add remaining greens and toss them until wilted. Add the crushed red pepper flakes, salt, pepper, apple cider vinegar, and beef broth.

Reduce the heat to medium-low and cook until the greens are tender, at least 30 minutes. Season to taste with salt and pepper. Crumbled the bacon over the top and serve immediately.

This recipe came from Minced blog (www.mincedblog.com).