

# Soul Food Collard Greens

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Recipe source: [Divas Can Cook](#)



## INGREDIENTS:

- 1 tablespoon olive oil
- 1 small white onion, finely diced
- 3 cloves garlic, minced
- 3 cups chicken broth
- 1 teaspoon red pepper flakes
- 1 large smoked turkey leg (fully cooked)
- 32 ounces collard greens, thoroughly washed and cut into strips
- Salt & pepper, to taste
- Hot sauce, to taste

## DIRECTIONS:

- In a large deep skillet or pot, heat olive oil on medium heat.
- Add in onions and cook until tender.
- Stir in garlic and cook until fragrant.
- Add chicken broth, red pepper flakes and smoked turkey.
- Bring to a boil and reduce heat.
- Cover and boil lightly for about 20-30 minutes.
- Remove turkey leg and let cool.
- Remove meat from bone and cut into bite-size pieces.

- Return meat back to the pot.
- Simmer for 10 minutes.
- Add collard greens to pot, pushing them down if needed.
- When greens begin to wilt down, cover and simmer over very low heat for up to 60 minutes or until your desired texture is reached, stirring occasionally.
- Add salt and pepper if desired.
- Plate the greens and pour on a few drops of hot sauce.
- Serve hot.