



## The Edge Family Vegan Collard Greens

**Prep Time:** 15 minutes

**Total Cook Time:** 45 minutes - 1 hour

**Yields:** 8-10 Servings

### Ingredients:

- ½ onion, diced
- 3 cloves garlic, minced
- 2 cups vegetable broth (or chicken or beef broth)
- 1 tsp salt
- ½ tsp liquid smoke
- ½ tsp crushed red pepper flakes (optional for heat)
- 2 lbs collard greens
- 2 tbsp olive oil
- 1 tbsp coconut oil (not pictured)
- Black pepper

### Directions:

1. Coat a large stock pot with olive oil and heat on medium high heat until oil coats the bottom of the pot.

2. Sauté onions until almost tender. Once onions have softened, add in minced garlic. Cook for about 2 more minutes.
3. Add in vegetable broth.
4. Season broth with liquid smoke, salt, black pepper (to taste) and red pepper flakes.
5. Taste and adjust the seasonings if needed. Make sure you like the flavor because this is how your greens will taste.
6. Bring to a simmer and reduce heat.
7. Add in the greens until they meet the top of your pan. Stir them around, then cover for a 2-3 minutes until they wilt down. Then add the remaining greens to the pot. Stir them around until all have been coated with the broth mixture, then cover and simmer for about 45-60 minutes. Green will continue to wilt down and will become dark green and tender.
8. Plate it up and serve with your favorite hot sauce or cornbread on the side!