

Collard Greens with Smoked Turkey

Serves: 8

Ingredients

4 pounds collard greens
¼ pound smoked turkey legs, skin removed
3 cups reduced-sodium, reduced-fat chicken broth

2 medium onions, chopped
3 whole garlic cloves, crushed
1 tsp. red pepper flakes
1 tsp. pepper

In a large stockpot, bring approximately 3 cups of water to a boil.

Add the smoked turkey and bring to boil again. Cook for 15 minutes.

Wash and cut the collard greens and add them to the smoked turkey.

Add the remaining ingredients and additional water, if needed, to just cover the greens.

Reduce heat and simmer until greens and turkey are tender, stirring occasionally, about 30-40 minutes.

The flavors will blend even more if you let the greens sit for a bit after cooking.