

Sautéed Collard Greens with Bacon

By Jonnah

1 bunch Collard Greens
1 small onion
1 clove garlic
1 hot pepper (optional)
3 teaspoons olive oil
3 slices of bacon (optional)
Salt and pepper to taste

Remove all stems from collard greens and rinse. Roughly chop collard greens and set aside. Cut bacon into 1 inch pieces and set aside. Mince garlic, onion and hot pepper. Heat medium sauce pan and add olive oil, garlic, onion and hot pepper. Sauté until onions are translucent and add bacon. Sauté until bacon has browned. Add collard greens and stir. Cover pan and cook at low heat until the collard greens have wilted, 10-15 minutes. Add salt and pepper to taste.

Serves 3-4 as side dish