



NSK Lemon Collard Ribbons

2 servings

8 minutes

Ingredients

- 1 bunch Collard Greens
- 1 tbsp Extra Virgin Olive Oil
- 1 Sea Salt & Black Pepper (to taste)
- 1/8 tsp Red Pepper Flakes (pinch)
- 1 Garlic Cloves
- 1/2 Lemon

Directions

- 1 Wash your greens and remove leaves from the large thick stems running down the center.
- 2 Make a flat pile with the leaves then roll them up lengthwise, like a cigar.
- 3 Thinly cut up the length of the "cigar", creating thin ribbons of greens.
- 4 Pour the oil in a skillet over medium-high heat. Put ribboned greens in skillet, add salt and pepper and cook, stirring regularly, until greens become bright green, about 2-3 minutes.
- 5 Push the greens to the side, creating a well in the center of the skillet and pour a small amount of oil in that open space.
- 6 Add chopped garlic cloves and a pinch of crushed red pepper to the well, and cook for 30 seconds until garlic is fragrant, then combine everything in the skillet.
- 7 Squeeze fresh lemon over the greens, turn off heat, plate and enjoy!

Notes

Change the Flavor, Use grated fresh ginger instead of garlic and coconut aminos / soy sauce instead of lemon for Asian inspired collards.