

# COLLARD GREENS WITH MUSHROOMS

## INGREDIENTS

- ¾ cup low-sodium vegetable broth
- ¾ tsp. smoked paprika
- ¼ tsp. ground cumin
- ¼ tsp. salt
- ¼ tsp. crushed red pepper
- 2 tbsp. olive oil
- 1 (5 oz) package sliced shiitake mushrooms - coarsely chopped
- 4 cloves garlic - minced
- 1 (16 oz) package chopped collard greens
- 2 tbsp. cider vinegar
- 1 tsp. hot sauce
- ½ tsp. ground pepper

## PREPARATION

1. Combine broth, paprika, cumin, salt, and crushed red pepper in a small saucepan and bring to a simmer. Cook for 1 minute then set aside but keep warm.
2. Heat oil in a large pot over medium-high heat.
3. Add mushrooms and garlic and cook, keep stirring frequently until browned and tender, for about 4 to 6 minutes. Add 2 Tbsp. of the broth mixture to the pan and cook. Scrape the bottom of the pan to loosen any browned bits, for 1 minute more.
4. Stir in collard greens, a few handfuls at a time.
5. Cook for about 10 minutes. Keep stirring frequently, and gradually add the broth mixture, a few tablespoons at a time, until the greens are tender and the broth mixture is incorporated.
6. Reduce heat to medium if the mixture starts to boil too vigorously.
7. Stir in vinegar, hot sauce, and pepper and cook for 1 minute.
8. Serve and enjoy!

