

Brazilian Collard Greens

INGREDIENTS

2 pounds young collards, thick stems removed
2 tablespoons olive oil
9 cloves garlic, minced
Salt

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Brazilian Collard Greens

Recipe from Michelli Guimaraes Knauer

Adapted by Francis Lam

YIELD 8 to 10 servings

TIME 15 minutes

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Brazilian Collard Greens

Grant Cornett for The New York Times. Food stylist: Maggie Ruggiero. Prop stylist: Theo Vamvounakis.

Unlike slow-cooked southern American treatments of this vegetable, this version retains the collards' vibrant color and satisfying crunch. —Francis Lam

Featured in: Brazilian Soul Food.

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Add to Your Grocery List

Ingredient Substitution Guide

Nutritional Information

PREPARATION

Wash leaves and drain, but don't dry. Stack a few leaves, with a large one on the bottom, and roll them up in a tight cylinder, so the stem runs along the length of the roll. Hold it tightly, and shave it crosswise into very thin ribbons. Cut all the greens this way.

In a large skillet or Dutch oven over high heat, heat the oil until shimmering, add garlic and stir. When the garlic is golden, add the collards, and cook, tossing thoroughly with tongs, until they're all dark green, tender with a little bit of crunch. Add salt to taste.

<https://cooking.nytimes.com/recipes/1017435-brazilian-collard-greens>