

# Sukuma Wiki (Kenyan Braised Collard Greens and Ground Beef)

<http://wp.me/pWGRR-1ix>



*1 tbsp olive oil  
1/2 white onion, coarsely chopped  
1 jalapeño pepper, chopped  
2 cloves garlic, chopped  
1 tsp each sea salt, cumin, coriander  
1/2 tsp each black pepper, cinnamon, ground ginger, ground fennel seeds, turmeric  
1 lb ground beef  
1 bunch collard greens (about 8 leaves), stems removed, sliced into 1" strips  
8 cherry tomatoes, quartered  
1 tsp lemon juice*

*Serves four*

Be sure to prep everything before starting to cook; this is a relatively quick dish, so you want to have everything on hand when you need it.

Warm the olive oil in a skillet on medium heat for a minute, then add the onion. Sauté the onion until softened, about four minutes. Add the chopped garlic and jalapeño and sauté until fragrant, about one minute. Add the ground beef and seasonings, and cook until mostly done, about six minutes, stirring frequently so the ground beef doesn't clump.

Add the collard greens and tomatoes, and sauté until the collard greens are wilted, about four minutes. Stir everything around carefully as it cooks – be sure to do this step gently so you don't mush up the tomatoes.

Add the lemon juice and season to taste by adding salt and pepper as needed, and serve immediately.