

Brazilian Collard Greens (Couve a Mineira)

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



*2 tbsp olive oil
10 cloves garlic, peeled, coarsely chopped, smashed
2 bunches collard greens, rinsed, cut into thin strips
1/4 tsp each salt and pepper, more to taste
juice of 1/2 lime*

Serves four

A lot of people like to roll their collards before slicing, but I prefer to slice down the leaf to remove the stalks, then stack all of the leaf halves together and slice everything all at once.

Use a mortar and pestle or the flat end of a chef's knife, smash the garlic chunks.

Heat the olive oil in a large skillet on medium heat, then add the garlic. Sauté until aromatic, about one minute, then add the collard greens, salt, and pepper.

Reduce heat to med low and continue to sauté until the greens are softened and vibrant in color. Squeeze in the lime juice, add more salt and pepper to taste and serve immediately.