



A TASTEFUL PLACE  
AT THE DALLAS ARBORETUM

## RECIPE

### Quick Collard Greens

Serves 6-8

#### Ingredients:

2 bunches collard greens, washed

4 tbsp olive oil

6 cloves garlic, minced

1 tsp red pepper flakes

Salt

Black pepper

½ cup mushroom stock

#### Directions:

Remove stems from the collard greens by holding the leaf in one hand and peel back the stem with the other hand. Stack 6-8 leaves, roll them up and slice them into ½ inch slices.

Heat a large sauté pan over medium high heat and add olive oil.

When hot, add garlic and red pepper flakes. Cook until fragrant (1 minute) and watching that the garlic does not burn.

Add the collard greens and sauté until bright green (4 minutes).

Season with salt and pepper.

Add mushroom stock and cook the greens until the stock has just about evaporated.