

Smoky Collard Greens

Swick

Makes 6 servings | Active Time: 15 minutes | Total Time: 1 hour

Chef's Notes

Benne oil is the same as sesame oil. These are two names for the same product derived from *Sesamum indicum*.

Step 1: Making the Dish

- 3 tablespoons benne oil (sesame oil)
 - 1 garlic clove, minced
 - 1 onion, sliced
 - 2 pounds collard greens, chopped
 - 1 tablespoon salt
 - 1 teaspoon freshly ground black pepper
 - 1 teaspoon crushed red pepper
 - 1 teaspoon smoked paprika
- Heat the oil in a large pot over medium heat. Add the garlic, onion, collard greens, salt, black pepper, red pepper, and paprika. Stir to mix the ingredients, and cook until the greens reach the desired tenderness, about 45 to 60 minutes.
- Serve hot.