



Marinated Collard Greens

Marinade

¼ cup apple cider vinegar
¼ cup chopped sun-dried tomatoes
¼ cup chopped scallions
1 garlic clove, mined
1 teaspoon red pepper flakes
1 teaspoon sea salt
½ teaspoon black pepper

1 bunch collard greens, washed
2 tablespoons olive oil
1 teaspoon sea salt

In a large bowl, combine marinade ingredients. Set aside.

Cut hard stem from collard leaves. Take several leaves and roll into a cylinder, the shape of a fat cigar. Using a knife, cut through the collard cylinder, making strips. Repeat using all collard green leaves.

Place the collard green strips in a large bowl. Pour olive oil on the strips and sprinkle with sea salt. Massage the oil and salt into the strips until all are well coated.

Transfer the collard strips to the bowl with the apple cider vinegar marinade. Let marinate in the refrigerator for at least 4 hours or overnight.

4 servings

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