

Collard Greens with Apricots

Serves: 4

Total Time: 20 min

Supplies

- 1 chef's knife
- 1 cutting board

- 1 medium pan

Ingredients

- 2 bunches collard greens, ends removed and chopped
- 1 yellow onion, chopped
- 3-4 cloves garlic, finely chopped
- 8 dried apricots, sliced
- 1 tbsp cumin

- Drizzle of honey
- 1 cup broth
- $\frac{1}{2}$ tsp salt
- Oil for cooking (any oil you choose)
- Pepper to taste
- 3 tsp apple cider vinegar

Instructions

- Heat about 2 tbsp oil in a pan over medium high heat
- Add onions and a pinch of salt, sauteing for 2-3 minutes
- Reduce heat slightly and add garlic, cumin, and apricots, and continue to sauté for 2 minutes

- Add broth and collard greens, salt, and pepper and cover the pan, steaming the greens for 10 minutes.
- Add more water or broth as needed so it doesn't dry out
- Remove lid and add apple cider vinegar, honey, and pepper to taste
- Serve and enjoy!