

HARVEST of the MONTH at home

Hoisin-Glazed Collard Greens & Sweet Potatoes



INGREDIENTS

- 10 to 14 ounces collard greens
- 2 tablespoons olive oil
- 1 medium red onion, quartered and thinly sliced
- 2 large or 3 medium sweet potatoes, peeled & sliced 1/4" thick
- 1/4 to 1/3 cup hoisin sauce, to taste
- 1 tablespoon soy sauce or tamari
- 2 tablespoons maple syrup or agave nectar

DIRECTIONS

1. Cut the collard greens away from the stems. Chop into thin strips. Rinse.
2. Heat 1 TB oil in a pan. Add the onion and sauté over medium-low heat until golden.
3. Add sweet potatoes to pan with 1/2 cup water. Cover and steam until tender, about 12 mins.
4. Stir in the hoisin sauce, soy sauce, and syrup.
5. Turn the heat up to medium high, and stir.
6. Add small amounts of water, until the sweet potato is tender and nicely glazed.
7. Season with salt and pepper. Cover and set aside.
8. Heat 1 TB oil in another pan. Add the collard greens and a splash of water. Cook, stirring frequently, until bright green and tender-crisp, about 3 to 4 to 4 minutes.
9. Remove the collards from the heat & stir into the pan with sweet potatoes.

Source: theveganatlas.com

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Coconut Braised Collard Greens



INGREDIENTS

- 1 large bunch collard greens (1 1/2 to 2 pounds)
- 1 bunch (6 to 8) scallions, white and pale green parts only, thinly sliced
- 1 1/2 cups unsweetened coconut milk
- 1 tablespoon soy sauce
- 1 tablespoon unsalted butter
- salt and pepper

DIRECTIONS

1. Cut off and remove any wilted parts of the collards and wash in cold water. Transfer to a colander to drain, then coarsely chop the stems and leaves into 2- to 3-inch pieces.
2. In a large wok or skillet, heat butter and oil over medium-high. Add scallions and cook, stirring, until softened, about 1 minute. Add collards and cook, stirring, just until wilted, about 1 minute.
3. Add coconut milk and soy sauce and bring to a simmer. Simmer, uncovered, stirring until collards are cooked to your taste, about 7 minutes for bright and crisp greens or 10 minutes for darker, softer greens.
4. Season to taste with salt and pepper and serve immediately.

Source: New York Times

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Sopa de Fuba



INGREDIENTS

- 1/2 cup yellow cornmeal
- 2 tbsp. canola oil
- 6 oz. kielbasa sausage, cut diagonally into 1/4"-thick slices
- 7 cups chicken stock
- 4 oz. collard greens, stemmed and thinly sliced crosswise
- 2 eggs, lightly beaten
- Kosher salt and freshly ground black pepper, to taste
- 2 scallions, thinly sliced

DIRECTIONS

1. Heat cornmeal in a pan over medium-high heat, swirling pan constantly, until lightly toasted, about 3–4 minutes. Transfer cornmeal to a bowl.
2. Heat oil in skillet and add sausages, turning until browned and cooked through, about 10 minutes. Transfer to a plate.
3. Boil chicken stock in a large pot over high heat. Whisk in reserved cornmeal, reduce heat to medium-low, whisking often, until cornmeal is tender, about 40 mins. Stir in sausages and collards, stirring until collards wilt, 15 minutes. Whisk eggs & 1 cup cornmeal in a bowl until smooth. Return mixture to pot and stir. Cook for 1 minute more and season with salt & pepper. Pour soup into 6 serving bowls and top with scallions; serve hot.

Source: Saveur

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Lemony Collard Greens Pasta



INGREDIENTS

- 8 ounces fresh collard greens (about 10 big leaves)
- 1/2 lb. of whole wheat thin spaghetti
- 3 tablespoons pine nuts
- olive oil
- 2 cloves garlic, pressed
- pinch red pepper flakes
- salt and black pepper
- 1 ounce Parmesan cheese
- 1/2 or more of a lemon, cut into wedges

DIRECTIONS

1. Cook the pasta according to directions. Drain quickly, reserving a bit of cooking water.
2. Cut out the center rib of each collard. Thinly slice the collard leaves.
3. Heat a heavy-bottomed 12" pan over medium heat and toast the pine nuts until they start to turn golden and fragrant. Pour them out of the skillet and save for later.
4. Add 1 TB of olive oil to the pan at medium heat. Sprinkle in a pinch of red pepper flakes and garlic and stir. When oil is hot toss in all of your collard greens. Sprinkle the greens with salt. Stir often and, sauté the greens for about three minutes.
5. Remove the pan from heat. Add greens to the pasta pot and toss with another drizzle of olive oil, adding pasta water if necessary. Divide onto plates, top with pine nuts and Parmesan shavings and serve with two big lemon wedges per person.

Source: CookieandKate.com