Braised Pinto Collard Greens

FOODSERVICE



SERVING SIZE: **10**

Ingredients

- 1 cup Onions, chopped
- 2 tablespoons Garlic, minced
- 1 tablespoon Olive Oil
- 2 cups Smoked Ham
- 3 cups Chicken Broth
- 3 cups **Furmano's Pinto Beans**, drained
- 2 cups **Furmano's Diced Tomatoes**
- 2 pound Collard Greens
- 2 tablespoons Red Pepper Sauce
- 1/4 cup Butter
- 2 teaspoons Salt
- 1/2 teaspoon Black Pepper

In This Recipe



Pinto Beans - 15.5 oz.



Pinto Beans

Preparation

1. In a large pot that will hold all the greens eventually, add olive oil and place heat on medium.
2. Add Onions and garlic. Saute 2 minutes then add ham.
3. Add chicken broth, Furmano's Pinto Beans, and Furmano's Diced Tomatoes.
4. Add chopped collard greens, simmer for 50 minutes, stirring every 10 minutes. Do not allow broth to boil, you want the greens to gently steam.
5. Add hot pepper sauce, butter, salt, and black pepper. Stir to melt butter and serve.

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