

## **Slow Cooked Southern Turnip Greens**

### **Ingredients**

- \* 1 tablespoon canola oil
- \* 1 teaspoon black pepper
- \* 1 bunch greens (collard, turnip, mustard), trimmed and cut into 2-inch strips
- \* 1 small white onion, diced
- \* 1 smoked turkey wing
- \* 1 32-ounce box low sodium chicken broth

### **Direction**

1. Heat oil in large pot over medium-high heat. Add onion and sauté until translucent, about 5 minutes.

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2. Add black pepper and smoked turkey wing, stirring to coat the onion with black pepper.
3. Add greens in batches, stirring to coat with onion, pepper, and oil. After all the greens are added to the pan, add the chicken broth.
4. Simmer, slightly covered until done, 2-3 hours.

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