

Slow Cooker Collard Greens with Smoked Turkey

Yield: 12 min
Total Time: 495 min

Recipe from: <https://www.recipeschoose.com/recipes/marcus-samuelsson-thanksgiving-collard-greens-recipe>

Ingredients:

- 6 pounds collard greens approx. 12 bunches or 2 3/4 kilograms, or 5 pounds, 2 1/4 kilograms bagged greens
- 1/3 cup granulated sugar
- 2 tablespoons seasoned salt
- 1 teaspoon black pepper
- 1 teaspoon crushed red pepper flakes
- 2 cups chicken stock
- 1/2 cup apple cider vinegar
- 275 grams white onion peeled and chopped
- 1/3 cup garlic peeled and sliced
- 3 pounds turkey wings approx. 1 1/2 kilograms smoked, or drumsticks

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 95 milligrams
4. Fat: 1.5 grams
5. Fiber: 10 grams
6. Protein: 31 grams
7. Sodium: 180 milligrams
8. Sugar: 8 grams

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