

# Soul Food Collard Greens

Yield: 4 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-soul-food-recipe>

## Ingredients:

- 2 cups onion diced
- 4 garlic cloves minced
- 1 green pepper diced
- 1 bell pepper sweet, diced
- 1 tablespoon jalapeno pepper diced
- 3 bunches collard greens
- 2 pounds turkey wings whole smoked
- 1 teaspoon Cajun seasoning optional
- 3 teaspoons crushed red pepper
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 3 cups chicken broth I used Better Than Bouillon
- 2 tablespoons distilled white vinegar
- 2 tablespoons granulated sugar
- salt for taste
- pepper for taste

## Nutrition:

1. Calories: 410 calories
2. Carbohydrate: 34 grams
3. Cholesterol: 185 milligrams
4. Fat: 4.5 grams
5. Fiber: 11 grams
6. Protein: 59 grams
7. Sodium: 440 milligrams
8. Sugar: 11 grams

---

Thank you for visiting our website. Hope you enjoy Soul Food Collard Greens above. You can see more 17 chinese soul food recipe Elevate your taste buds! to get more great cooking ideas.