

# Collard Greens {Pressure Cooker Method}

Yield: 4 min  
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-collard-greens-recipe-with-fatback>

## Ingredients:

- 1 bunch collard greens fresh
- 1 1/2 cups chicken broth
- 2 tablespoons olive oil
- 2 tablespoons tomato paste
- 3 cloves garlic minced
- 2 tablespoons balsamic vinegar
- 2 teaspoons salt
- 2 onions large, quartered
- 2 ham hocks
- 1/4 pound fatback or hog jaw

## Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 13 grams
3. Fat: 8 grams
4. Fiber: 4 grams
5. Protein: 4 grams
6. SaturatedFat: 1 grams
7. Sodium: 1290 milligrams
8. Sugar: 4 grams

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