

Southern Collard Greens w/ Smoked Turkey

Yield: 4 min
Total Time: 185 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-turkey-stew-recipe>

Ingredients:

- 2 bunches collard greens de-stemmed, chopped and cleaned
- 1/2 onion sliced
- 5 cups broth homemade, or low-sodium chicken stock
- 1 cup apple cider vinegar
- 1 tablespoon molasses
- 1 white onion large, halved
- 2 bay leaves
- 3 sprigs fresh herbs
- 1/2 large onion charred
- 3 garlic cloves diced
- 1 whole corn husks ear of, removed
- 2 large carrots halved
- 2 celery stems halved
- 3 turkey wings fully cooked smoked, or 1 smoked turkey leg
- 1 teaspoon red pepper flakes
- 1/2 tablespoon kosher salt
- 1/2 tablespoon black pepper

Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 55 milligrams
4. Fat: 2.5 grams
5. Fiber: 8 grams
6. Protein: 25 grams
7. Sodium: 2000 milligrams
8. Sugar: 8 grams

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