

Haak (Kashmiri Collard Greens)

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/west-indian-collard-greens-recipe>

Ingredients:

- 2 tablespoons canola oil
- 1 1/2 teaspoons ground turmeric
- 1 teaspoon ground coriander
- 1 teaspoon ground fennel seed
- 1/2 teaspoon ground cumin
- 1/4 teaspoon fenugreek ground
- 1/8 teaspoon chile powder Kashmiri
- 1/8 teaspoon asafetida optional
- 1 pound collard greens
- 1/2 inch leaves
- 1 1/2 inches ginger piece, peeled and julienned
- kosher salt to taste
- 1 1/2 inches jaggery piece, or 1 tbsp. brown sugar
- 4 cups basmati rice cooked