Collard Greens, Bacon & Beans

6 ingredients · 50 minutes · 2 servings

Directions

1. In a large pan or dutch oven, add the bacon. Cook until browned and crispy about five to six minutes. Set aside and chop into pieces.
2. Add the collard greens along with the water, honey, and apple cider vinegar. Stir and bring to a simmer. Cover and cook for 40 to 45 minutes or until the collard greens have softened.
3. Stir in the beans and bacon. Divide evenly between plates and enjoy!

Notes

Leftovers
Refrigerate in an airtight container for up to three days.

Serving Size
One serving equals approximately one to 1 1/2 cups.

More Flavor
Add salt and pepper to taste. Use broth instead of water. Add onions and garlic.

Ingredients

3 slices Bacon

8 cups Collard Greens (tough stems removed, chopped)

1 1/2 cups Water

1 tbsp Raw Honey

1 tbsp Apple Cider Vinegar

1 cup Fava Beans (cooked)

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