Collard Greens from Ethiopia

Ingredients

1 red onion, chopped
1 T garlic, minced
4 T olive oil
Ethiopian red chili pepper (Mitmita), to taste
½ tsp cardamom
2 bunches collard greens, chopped
Ethiopian salt (Berbere), to taste

Method

In a large skillet, add the onion and garlic. Cook until the moisture is absorbed, about 5 minutes. Add the oil, red chili pepper, salt, and cardamom, and sauté for about a minute. Stir in the collard greens and cook on medium heat until they become softened and most of the water evaporates, about 10 to 15 minutes. Add the salt and adjust the seasoning if necessary. Serve over injera.

Recipe shared by Chef Fetlework for Refugee Recipe Celebration