Smoky Collard Greens

Collard greens are a quintessential staple in soul food cuisine, symbolizing resilience and tradition. Historically, they were cultivated in Southern gardens and prepared as a flavorful side dish, often simmered with smoked meat. This vegan version retains the characteristic smoky flavor using smoked paprika and smoked tempeh or tofu. In the photo below, I used smoked fava bean tofu. You can replace the smoked tempeh or tofu with cremini or other mushrooms if desired. You can sauté the vegetables in a tablespoon of olive oil if preferred. Feel free to add other seasonings such as cumin, Cajun, or your favorite soul food seasoning blend.

Ingredients:

1 large bunch (about 10 large leaves) collard greens, stems removed, leaves sliced into thin ribbons

3 tablespoons vegetable broth

1 medium onion, diced

3 cloves garlic, minced

1 cup smoked tempeh or tofu, cubed

1 teaspoon smoked paprika

½ teaspoon red pepper flakes (optional)

1 cup vegetable broth

1 tablespoon apple cider vinegar

Salt and black pepper to taste

Instructions:

1. Heat the vegetable broth in a large skillet over medium heat. Add the diced onion and sauté until translucent, about 5 minutes.
2. Add the garlic and smoked tempeh. Cook for another 3 minutes.
3. Stir in the smoked paprika, and red pepper flakes, cooking for 30 seconds.
4. Add the collard greens in batches, stirring to wilt. Pour in the vegetable broth and cornstarch mixture. Cover and let simmer for 10-15 minutes, stirring occasionally.

5. Stir in the apple cider vinegar and season with salt and black pepper to taste. Serve as a side dish.

