



CSA Recipes - Week of November 5th

Southern Mixed Greens & turnips

Adapted from <https://iheartrecipes.com/southern-mixed-greens-turnips/>

Ingredients:

1 lb European style or regular bacon cut in small pieces
1 large yellow onion diced
1 large bell pepper diced (optional)
3 cloves of fresh garlic minced
2 tsp seasoning salt
2 tsp ground black pepper
2 tsp red pepper flakes
1 tbsp apple cider vinegar
1 lb collard greens (or kale) washed & cut
1 lb turnip greens washed & cut
24 ounces chicken broth
5-6 small to medium sized turnips peeled (optional) & chopped into 1/2 squares

Directions:

Make sure that the greens are nice and clean prior to anything else, then cut or tear the greens in small pieces. Toss the bacon into a large pot, and cook it over medium heat.

Once the bacon starts to brown, add in the onions, bell peppers, and minced garlic. Stir the ingredients, then toss the greens.

Keep in mind that all the greens may not fit into the pot at first. Once they cook down, you can add more to the pot. Once all the greens are in the pot, pour in the chicken broth.

Next sprinkle in the red pepper flakes, seasoning salt, and black pepper. Add in the apple cider vinegar at this time, then give everything a stir.

Reduce the heat from medium to low-medium, place a lid on the pot, and let the greens simmer for 25 - 35 minutes. You are looking for the greens to be soft and tender, not totally mushy and the liquid to have reduced a bit. Remove the lid from the pot, and carefully add in the turnips.

Stir the ingredients, cover the pot with the lid, and let cook for an additional 10-15 minutes or until the turnips are tender. Serve & enjoy!