

## Collard Greens with Lima Beans and Smoked Turkey

### INGREDIENTS:

- 1 10-ounce package frozen lima beans
- 1 Tablespoon olive oil
- 2 Cups vertically sliced red onion
- 3 Cups chicken stock
- 1 Cup sliced smoked turkey breast
- ½ Teaspoon dried Thyme
- ¼ Teaspoon crushed red pepper
- 3 Garlic cloves, minced
- 1 Bay leaf
- 8 cups sliced collard greens (about ½ pound)
- 2 Tablespoons red wine vinegar
- 1 (14.5 ounce) can diced tomatoes, undrained
- ¼ Teaspoon salt
- ¼ Teaspoon black pepper
- Thyme sprigs, optional

### PREPARATION:

Preheat oven to 375 degrees. Heat oil in pan over medium-low heat. Add onion; sauté 10 minutes. Add beans, broth, and the next five ingredients (beans through bay leaf); bring to a boil. Cover and bake at 375 degrees for 1 hour and 15 minutes. Stir in collards, vinegar, and tomatoes. Cover and bake an additional 1 hour or until beans are tender, stirring occasionally. Stir in salt and pepper. Discard bay leaf. Garnish with thyme sprigs, if desired.

[http://www.leafy-greens.org/recipes\\_collards\\_turkey.html](http://www.leafy-greens.org/recipes_collards_turkey.html)

### NOTES FROM THE COOK: