

## Great Greens

### ***Ingredients:***

2 pounds collard greens (young, tender greens work best)  
1 medium onion, chopped  
1 Tablespoon olive oil  
1 can (13 ounces) reduced sodium chicken broth

### ***Preparation:***

Wash greens well in water. Remove tough stems. Cut leaves into 1 inch wide strips.

Heat oil in large skillet. Sauté onion and chopped greens in hot oil for about 3 minutes.

Add chicken broth. Cover pan. Cook over medium heat for about 15 minutes. Cooked greens should be tender but firm. Serve warm.

**Serves: 4**

