

Sukuma Wiki (Kenyan Sautéed Collard Greens With Tomatoes and Ginger)

Ingredients

- 1 pound (450g) collard greens (about 2 bunches), washed thoroughly, patted dry, and thick central stems removed (see notes)
- 3 tablespoons (45ml) extra-virgin olive oil or avocado oil
- 1/2 medium yellow onion (4 ounces; 115g), thinly sliced
- 2 plum tomatoes (about 8 ounces; 225g total), cored and diced
- One 1-inch piece fresh peeled ginger (15g), finely sliced into matchsticks
- Kosher Salt

Directions

1. Working in batches stack a few stemmed collard leaves on a cutting board, placing the larger leaves at the bottom. Roll the leaves tightly and slice them into thin strips, approximately 1/8 inch wide. (Make sure they are not too thin, as they may clump together during cooking.)
2. In a large skillet or sauté pan, heat oil over medium-high heat until shimmering. Add sliced onion and cook until softened and lightly browned, about 5 minutes.
3. Add tomatoes and ginger and season lightly with salt. Cook, stirring often, until tomatoes have released most of their water, about 5 minutes.
4. Add collards to the pan and season with salt. Cook, lowering the heat as needed to avoid scorching, until collards have softened but retain a vibrant green color and slightly crunchy texture, 8 to 10 minutes. Or, if desired, cook until collards are fully softened and have darkened in color, 15 to 25 minutes total. Season with salt to taste. Serve.

