



Ethiopian Style Collard Greens (Gomen)

Serving:

4-5

Type:

vegan side dish

Author:

Beejhy Barhany, owner and chef, Tsion Cafe, NYC

Notes:

These simply simmered collard greens were served as part of the Ethiopian Veggie Combo at Tsion Cafe in Harlem, NYC. Thank you, Beejhy Barhany, for introducing me to the pleasures of your native cuisine.

Ingredients:

1 large yellow onion, minced

4 cloves garlic, minced

small piece ginger, peeled and minced

2 lbs. collard greens

salt and black pepper

¼ cup oil

½ tsp cumin

1 cup water

Directions:

Heat large pot over medium flame.

Warm the oil and add onion, garlic and ginger, stirring often, until soft.

Add collards, water, salt , pepper and cumin.

Cover and bring to a boil.

Reduce heat to low and simmer, stirring occasionally, until collards are soft.

Tips:

If you like some heat, add one chopped jalapeno, de-veined and seeded.