

# Potato and Collard Green Hash

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1 large bunch collard greens stemmed and washed  
salt to taste  
3 Tbsp extra virgin olive oil, divided  
1 onion, sliced very thin in half-moons  
2 to 4 garlic cloves, green shoots removed, sliced thin  
¼ to ½ tsp crushed red pepper flakes (optional)  
¾ lb yellow-fleshed potatoes

- Bring a large pot of water to a boil. Fill a bowl with ice water.
- When the water comes to a boil, salt generously and add the collard greens. Blanch for 4 minutes and transfer to the ice water with a slotted spoon or skimmer. Drain and squeeze out extra water. Chop coarsely. Set aside the cooking water.
- Heat 2 Tbsp of the oil over medium heat in a wide, lidded skillet or Dutch oven and add the onion. Cook, stirring often, until it begins to soften, about 3 minutes.
- Add a generous pinch of salt, the garlic and crushed red pepper flakes. Continue to cook, stirring often, until the onion is tender, about 5 minutes.
- Stir in the collard greens. Mix together for a few minutes.
- Add 1 cup of the cooking water and salt to taste. Bring to a simmer, cover partially, and simmer over low heat for 45 minutes to 1 hour, stirring often and adding more cooking water from time to time, so that the greens are always simmering in a small amount of liquid.
- While the greens are cooking, scrub the potatoes and add to the pot with the cooking water. Bring back to a boil, lower the heat and simmer until the potatoes are tender, about 25 minutes.
- Uncover the greens and add the potatoes. Using a fork or the back of a wooden spoon, crush the potatoes and stir into the greens.
- Add 1 Tbsp of olive oil and salt and pepper to taste. Stir over low heat until the greens and potatoes are well combined. The potatoes should not be like mashed potatoes, just crushed and intermingled with the greens.
- Adjust seasonings to taste and serve.



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