



NO FLAW SLAW

- Ready In: 5 minutes
- Serves: 4

Ingredients:

- 1/2lb collard greens, rinsed, stems removed and coarsely shredded
- 2 cups cabbage, shredded
- 1 Tbsp olive oil
- 2 Tbsp garlic, minced
- 1 medium onion, chopped
- 1 Tbsp vinegar

Directions

Rinse greens, remove stems, and coarsely shred. In a large saucepan, boil 3 quarts of water. Add greens, return to a boil and cook 3 minutes. Add cabbage and cook 1 more minute. Drain in colander. Heat in a large non-stick skillet over medium-high heat. Add oil and sauté garlic and onion until light brown, about 3 minutes. Add greens and vinegar and cook briefly, about 3 minutes. Serve.

