

# Gomen – Ethiopian Collard Greens

Makes Approx. 6 Servings

*Collard greens have been used in Ethiopian cuisine for more than 2000 years. Many times, cabbage is used instead of collard greens, but the name Gomen literally means collard greens. Since it is plentiful in all regions of Ethiopia, it is very common in nearly every household. It can be prepared with meats as well, giving a more complete meal composition.*

| Amount | Size   | Description              |
|--------|--------|--------------------------|
| 10     | Oz.    | Collard Greens – Chopped |
| 3 – 4  | Tbl.   | Niter Kibbeh             |
| 3      | Cloves | Garlic - Minced          |
| 1 ½    | Tea.   | Ginger – Minced          |
| 1      | Large  | Onion – Diced            |
| 1      | Tea.   | Smoked Paprika           |
| ½      | Tea.   | Cardamom – Ground        |
| 1      | Tea.   | Coriander – Ground       |
| 1      | Tea.   | Cumin                    |
| 2      | Tbl.   | Chili Powder             |
| 1      | Whole  | Lemon                    |
| -      | -      | Salt and Pepper          |
| -      | -      | Canola Oil               |

1. Heat a large skillet to medium heat.
2. Add a little canola oil, niter kibbeh, garlic, ginger, chili pepper, cumin, cardamom and paprika. Sweat for 30 seconds to a minute.
3. Add the onions and mix well. Sweat for about 3 – 5 minutes.
4. Add the collard greens and the juice squeezed from the lemon. Cook for about 5 – 7 minutes until the greens are cooked to the desired consistency.
5. Season with salt and pepper to taste.
6. Remove from heat and allow to cool.
7. Place on injera or serve along with Doro Wat.

