

Bacon Collard Greens

- 2 pounds collard greens
- 4 thick-sliced bacon strips, chopped
- 1 cup chopped sweet onion
- 5 cups reduced-sodium chicken broth
- 1 cup sun-dried tomatoes (not packed in oil), chopped
- 1/2 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/4 teaspoon crushed red pepper flakes

Trim thick stems from collard greens; coarsely chop leaves. In a Dutch oven, saute bacon for 3 minutes. Add onion; cook until onion is tender and bacon is crisp, 8-9 minutes longer. Add greens; cook just until wilted.

Stir in remaining ingredients. Bring to a boil. Reduce heat; cover and simmer until greens are tender, 45-50 minutes.