



# Gomen (stir fried collard greens)

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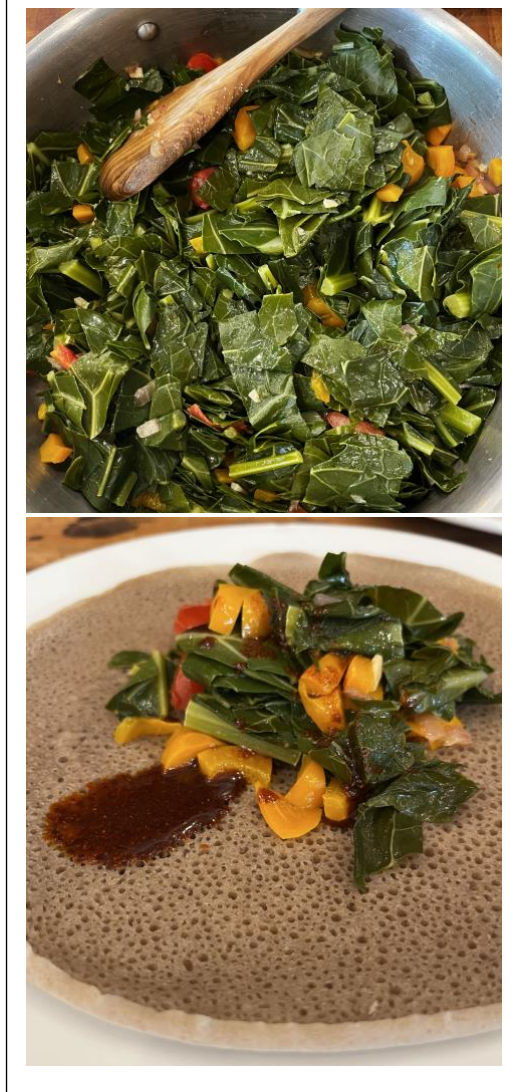
Excellent served on injera (traditional Ethiopian flat bread), or serve as a side dish with any meal!

## Ingredients:

- 2-3 bunches collard greens (chopped)
- 1/3 cup minced red onions
- 1 Roma tomato, diced
- 1 yellow/orange bell pepper, seeded and diced
- 3 tablespoons + 2 teaspoons olive oil
- 1 tablespoon chopped garlic
- Berbere (a dried ground spice mix)
- Salt to taste

## Directions:

1. Add the chopped collard greens to a large pot and cover with water.
2. Boil on medium high heat for about 30 – 40 minutes.
3. Strain the water out and set aside.
4. About 30 minutes after starting the collards, put the chopped onions and tomatoes in a medium pan and cook for about five minutes over medium heat, stirring occasionally. If the mixture gets too dry, add a splash of water.
5. Add 3 Tablespoons of olive oil, garlic and bell peppers. Cook for 2 minutes.
6. Stir in the collard greens and cook for 10 minutes.
7. Add salt to taste. Continue cooking for another 5 – 10 more minutes.



## Directions for the Sauce:

- Combine 1 teaspoon Berbere spice to 2 teaspoons olive oil. Stir together well.
- Drizzle sauce over the gomen / stir fried collard greens.

