

## Collard Greens and Smoked Turkey

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- 1 large onion, chopped (1 cup)
- 3 cloves garlic, finely chopped
- 2 teaspoons sugar or honey
- 1 teaspoon crushed red pepper flakes
- 1 teaspoon black pepper
- 3 cups Progresso® reduced-sodium chicken broth (from 32-oz carton)
- 2 teaspoons white vinegar
- 1 lb smoked turkey drumstick or wings, skin removed
- 4 bunches fresh collard greens (about 4 lb), coarsely chopped
- ½ cup coarsely chopped red bell pepper
- ½ cup coarsely chopped green bell pepper



### Directions

1. In 8-quart stockpot, stir onions, garlic, sugar, pepper flakes, black pepper, broth and vinegar until well blended. Add turkey and collard greens. (Greens may fill pot but will quickly wilt.) Heat to boiling. Reduce heat to low. Cover; simmer 50 minutes.
2. Stir in bell peppers. Cover; simmer 10 minutes longer or until greens and bell peppers are tender.
3. Remove turkey from broth mixture. Cool turkey about 10 minutes or just cool enough to handle. Remove bones from turkey; cut turkey into bite-size pieces. Return turkey meat to broth mixture.