

Sukuma Wiki (Kenyan Sautéed Collard Greens With Tomatoes and Ginger)

JUMP TO RECIPE

Prep	10 mins
Cook	20 mins
Total	30 mins
Serves	4

Ingredients

- 1 pound (450 g) collard greens (about 2 bunches), washed thoroughly, patted dry, and thick central stems removed (see notes)
- 3 tablespoons (45 ml) extra-virgin olive oil or avocado oil
- 1/2 medium yellow onion (4 ounces; 115 g), thinly sliced
- 2 plum tomatoes (about 8 ounces; 225 g total), cored and diced
- 1 (1-inch) piece fresh peeled ginger (15 g), finely sliced into matchsticks
- Kosher Salt

Directions

1. Working in batches stack a few stemmed collard leaves on a cutting board, placing the larger leaves at the bottom. Roll the leaves tightly and slice them into thin strips, approximately 1/8 inch wide. (Make sure they are not too thin, as they may clump together during cooking.)
2. In a large skillet or sauté pan, heat oil over medium-high heat until shimmering. Add sliced onion and cook until softened and lightly browned, about 5 minutes.
3. Add tomatoes and ginger and season lightly with salt. Cook, stirring often, until tomatoes have released most of their water, about 5 minutes.
4. Add collards to the pan and season with salt. Cook, lowering the heat as needed to avoid scorching, until collards have softened but retain a vibrant green color and slightly crunchy texture, 8 to 10 minutes. Or, if desired, cook until collards are fully softened and have darkened in color, 15 to 25 minutes total. Season with salt to taste. Serve.

Special Equipment

Large skillet or sauté pan

Notes

If you can't find collard greens, kale is the next best choice. I have used both curly and lacinato kale. They are a bit more finicky to chop due to the shape of their leaves, but they are closer in flavor to the original than other dark leafy greens such as Swiss chard, which is too bitter for this dish.