

Collard Greens with Bacon

Ingredients

- 4 Bacon Slices (cut into 1/2-inch pieces)
- 1 Yellow Onion (chopped)
- 2 lb Collard Greens (cut into 2-inch pieces)
- 1 c Chicken Broth
- 1 T Apple Cider Vinegar
- 2 t Brown Sugar
- 2 t Hot Sauce
- 1 t Salt
- 1/4 t Black Pepper
- 2 clv Garlic (minced)
- 0 pn Red Pepper Flakes

Instructions

1. Select SAUTÉ setting on Instant Pot. Select HIGH temperature setting, and allow to preheat 5 minutes. Add bacon and onion to cooker. Cook, stirring occasionally, until bacon begins to crisp and onion softens, about 12 minutes.
2. Stir in collard greens and broth; cook, scraping up browned bits on bottom of cooker, until collards just begin to wilt, about 2 minutes. Stir in vinegar, brown sugar, garlic, hot sauce, salt, pepper, and red pepper flakes. Press CANCEL.
3. Cover cooker with lid, and lock in place. Turn steam release handle to SEALING position. Select MANUAL/PRESSURE COOK setting. Select HIGH pressure for 15 minutes.
4. Carefully turn steam release handle to VENTING position, and let steam fully escape. Remove lid

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from cooker. Serve with additional hot sauce.