

Gomen Wat

INGREDIENTS:

- 4-5 cups fresh collard greens, chopped
- 1 small brown onion, onion
- 3 cloves of garlic, minced
- 1 tbsp. freshly grated ginger
- 1-2 cups stock or water
- 2 tbsp. olive oil
- Salt to taste
- 1 ½ cups sliced green capsicum
- 1 tbsp. fresh lemon juice
- 1 teaspoon salt
- ½ teaspoon ground turmeric
- ½ teaspoon paprika
- ½ teaspoon ground allspice

METHOD:

1. Place chopped greens in a pot with 1-2 cups of water. Bring to a boil, then reduce heat to low. Cover, and simmer until collards are tender, about 20minutes. Drain, but reserve the cooking water. Set aside
2. Heat 1 tablespoon olive oil in a pot over medium heat. Stir in onions and cook until just beginning to brown, about 10 minutes. Stir in garlic and cook for 1 minute. Add the cooked collards, 1 tablespoon olive oil, and the reserved cooking water. Simmer, uncovered, over medium-high heat until liquid is nearly evaporated, 10-15 minutes.
3. Add the green capsicum slices, lemon juice, salt, turmeric, paprika, allspice, and ginger. Cook until capsicums are soft, about 5 minutes.