

Collard Greens and Smoked Turkey Wing – In the Insta Pot Pressure Cooker

INGREDIENTS

2 LBS of shredded collard greens. You can buy a couple of bunches, clean them thoroughly and chop them up or you can get the collards already cleaned and cut. I like to simplify my life as much as possible

2 tablespoons of olive oil - Just to cover the bottom of the pot

1 medium onion – diced

1 tablespoon of No salt seasoning

1 tablespoon of Onion Powder

1 tablespoon of Toasted Onion and Garlic (Chef Paul Prudhomme Magic Seasoning Blend) – Salt Free and Sugar Free

½ teaspoon of Ground Sage

A pinch of Red Pepper Flakes - Or to taste

4 cups of Better than Bullion - Chicken Flavored – Follow directions/ or Use Chicken Broth

1 teaspoon of chopped garlic

½ of Ground Thyme

½ Teaspoon of Garlic Powder

½ Teaspoon of Garlic and Parsley - If you desire

½ teaspoon of Seasoning Salt.

Later Salt to taste.

1. Rinse off your smoked Turkey Wing.
2. Rinse of your collard greens. Make sure they are very clean and chopped
3. Turn your electric pressure cooker on to sauté.
4. Add your Olive Oil, then your chopped onion. Let your onion soften
5. Add all your seasonings, then add your Chicken Broth
6. Add you Turkey Wing and Pressure cook it for 30 minutes on HIGH
7. After pressure is released, remove your turkey wing from the pot and chop it up with a fork and knife. Add back to the pot, except the bones
8. Add your shredded, clean collards to the pot. If you have a pot smaller than 8 quarts; let them collard greens melt down a bit and you can add more.
9. Put the pot back on high pressure for another 30 minutes
10. After pressure is released, stir and enjoy!!