Collard Greens with Poblano Chiles and Chorizo
Recipe courtesy of Sheri Castle

Makes 6 servings

2 bunches (about 2 pounds) collard greens, tough stems removed
2 tablespoons oil
1 1/4 pounds chorizo, casings removed
1/2 pound onions, peeled and cut into 1-inch pieces (2 cups)
1/2 pound carrots, peeled and cut into 1-inch pieces (1 1/2 cups)
3 poblano chiles, seeded and sliced into thin strips (about 3 cups)
2 teaspoons Goya adobo seasoning or salt
1/4 cup water, plus more if needed
2 tablespoons vinegar
Hot cooked rice, for serving

1. Cut off the tough stems from the greens and throw them away. Cut the leaves into 2-inch pieces. Fill a large bowl or sink with cool water. Add the greens leaves and gently swish them with your hand to wash any sand or dirt. Lift the greens out of the water and set them aside. You don’t have to dry them.
2. Heat the oil in a large skillet over medium-high heat. Add the chorizo. Cook, stirring often and chopping up the meat with the spoon, until it renders its fat, about 2 minutes. Add the onions, carrots, and chiles and continue to cook until the vegetables have softened and the chorizo is cooked through, about 8 minutes.
3. Add half of the collards, the adobo seasoning, and 2 tablespoons of the water. Cook, stirring, until the collards begin to wilt, then add the rest of the collards a big handful at a time, letting each addition wilt and cook down a little before adding more. Add the remaining 2 tablespoons of water and continue to cook until the collards have softened and turned dark green, about 10 minutes.
4. Add the vinegar. Season with more adobo, if needed. Serve hot over the rice.

What else works:
Change the type of sausage
Change the type of chile