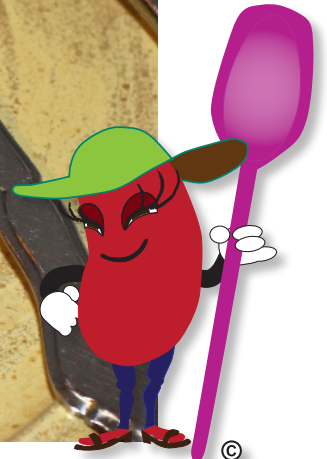


Beans, Rice And Everything Nice

Collard Green Rolls



original recipe by beansriceeverythingnice.weebly.com

Ingredients

makes 12–16 rolls

1/2 recipe **Mujaddara**

1 recipe **Awesome Mushroom Sauce**

12-16 collard green leaves, washed

2 Tablespoons tomato paste

1 cup water, stock or collard braising water

See collard leaves images – trimming, blanching, filling, folding, rolling, baking and serving – page 2.

1. Prepare the **Mujaddara** and set aside to cool while you prepare the collard greens for rolling. Bring a large pot of water to boil and fill the sink or a large bowl with very cold water. Place a collard leaf face down on a cutting board with the back rib facing up. Cut the stem off at the base of the leaf. Carefully, trim the thicker part of the spine away lengthwise by running the knife through the spine parallel to the cutting board. Set aside while you trim the rest of the leaves.
2. When the pot of water comes to a boil, add the leaves 3 or 4 at a time, cover and boil for 3 minutes—just enough to soften. Remove the leaves immediately and immerse in cold water until cool. Continue until all the leaves are blanched.
3. Drain a leaf of excess water, and place it, face-up, on a cutting board. Put a 1/4 cup of filling on the bottom 1/3 of the leaf, about two inches from the bottom of the leaf. Form into a log shape. Fold over each side of the leaf, then fold the bottom edge over the filling and continue rolling. Place seam side down in a large roasting pan. Continue with the rest of the leaves.
4. Preheat the oven to 175C/350F. Mix the 2 tablespoons of tomato paste with 1 cup of water, stock or collard braising water. Pour the liquid over the collard rolls in a roasting pan, cover with foil and bake in the oven for 35-40 minutes. When ready, the liquid should be bubbling and reduced by half. Remove from the oven, uncover and let sit for 15 minutes before serving or refrigerating. Make the **Awesome Mushroom Sauce** while the collard rolls are baking in the oven.

