

Collard Green and Radish Slaw with Crispy Shallots

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Yield Makes 4 servings

Active Time 20 minutes

Total Time 20 minutes

Ingredients

2 small shallots, sliced into rings

6 tablespoons vegetable oil

Kosher salt

1 bunch collard greens (about 10 ounces), center ribs and stems removed, thinly sliced crosswise

6 small radishes, trimmed, sliced

2 tablespoons white wine vinegar

Freshly ground black pepper

Preparation

Cook shallots and oil in a small saucepan over medium-high heat, stirring occasionally, until shallots are golden, 8–10 minutes. Using a slotted spoon, transfer shallots to a paper towel-lined plate; season with salt. Transfer oil to a small bowl and let cool.

Combine collard greens, radishes, and vinegar in a large bowl; season with salt and pepper. Drizzle with shallot oil and toss to coat. Top with crispy shallots.

DO AHEAD: Crispy shallots can be made 2 hours ahead. Store shallots and oil separately at room temperature.