

Collard Greens Salad with Ginger and Spicy Seed Brittle

CLAIRE SAFFITZ

BON APPÉTIT APRIL 2015

Yield 4 servings

Active Time 20 minutes

Total Time 30 minutes

Ingredients

2 tablespoons apple cider vinegar

1 1/2 teaspoons finely grated peeled ginger

1 teaspoon Aleppo pepper or 1/2 teaspoon crushed red pepper flakes, divided

3 teaspoons honey, divided

3 tablespoons olive oil

1 teaspoon toasted sesame oil

Kosher salt

2 tablespoons raw sunflower seeds

1 tablespoon raw pumpkin seeds (pepitas)

1 tablespoon raw sesame seeds

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

Preparation

Whisk vinegar, ginger, 1/2 teaspoon Aleppo pepper, and 1 teaspoon honey in a large bowl. Whisk in oils; season with salt.

Combine remaining 2 teaspoons honey, remaining 1/2 teaspoon Aleppo pepper, and 1 tablespoon water in a small bowl. Toast sunflower, pumpkin, and sesame seeds in a dry medium skillet over medium heat, tossing, until sesame seeds are lightly browned, about 3 minutes. Add honey mixture and cook, stirring, until seeds stick together in small clumps, about 3 minutes. Scrape seed mixture onto parchment paper; let cool. Break into small clusters.

Toss greens and 2 teaspoons dressing in a large bowl; season with salt. Squeeze and rub collards with your hands to tenderize until glossy and darkened in color, about 30 seconds. Drizzle salad with more dressing and serve topped with seeds.