

## Collard Greens with Spiced Pears and Almonds

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Serves 4 to 6

### Ingredients

1 oz. (2 Tbs.) unsalted butter  
1/8 tsp. ground cinnamon  
Pinch of cayenne  
Pinch of ground cloves  
1 Bosc pear, peeled, seeded, and cut lengthwise into 12 slices  
Kosher salt  
1/4 cup thinly sliced shallot  
2 Tbs. extra-virgin olive oil  
1 lb. collard greens, trimmed and cut crosswise into 1/2-inch-wide strips (about 8 cups)  
Freshly ground black pepper  
1/4 cup slivered almonds, lightly toasted

Melt the butter in a small saucepan over low heat and stir in the cinnamon, cayenne, and cloves. In a medium bowl, gently toss the pear with the spiced butter mixture and 1/4 tsp. kosher salt.

Arrange the pear slices in a single layer in a 12-inch skillet and sprinkle the shallots in the spaces between. Cook undisturbed over medium-low heat until the pears are golden on one side, 3 to 5 minutes. Gently turn over the pears and stir the shallots. Cook until golden-brown, 3 to 5 minutes. Gently transfer the pears to a plate, leaving the shallots in the pan. Add 1/3 cup water to the pan and stir, scraping the bottom of the pan. Transfer the shallots and any liquid to a small bowl or measuring cup. Wipe the skillet clean.

Heat the oil in the skillet over medium heat until shimmering hot. Add half of the greens, quickly stirring and turning with tongs. Once the greens have just begun to wilt, after about 30 seconds, add the remaining greens, turning and stirring briefly. Pour the shallots and liquid over the greens. Reduce the heat to a gentle simmer and cover with a tight-fitting lid. Braise until the collards are tender, about 5 minutes. Season to taste with salt and pepper and stir in the pears. Serve with the almonds scattered on top.

*Credit: [finecooking.com](http://finecooking.com)*