

SUMMER COLLARD GREENS ROLLS WITH ZLATIBORAC THIN BACON



2 PORTIONS:

2 bunches of collard greens (10-12 leaves)

1 smaller onion

100 g of rice

50 g of Zlatiborac thin bacon

Salt and pepper

30 ml of olive oil

200 g of sour cream

150 g of pelati (peeled and sliced) tomatoes

Preparation:

Soak whole leaves of collard greens in boiling water and after 15 seconds move them to cold water, to prevent them from being overcooked or losing green color. Then drain them. Fry finely chopped onion and Zlatiborac thin bacon on olive oil. Add rice, salt and pepper and pour 250 ml of water over it. Reduce the heat to minimum, cover the pan and cook the rice without stirring until the liquid evaporates. Enroll the leaves of collard greens with prepared rice and arrange them on the suitable baking dish. Add 100 ml of water, chopped peeled tomatoes, some olive oil and bake it in the oven at 190 C0 for 10 minutes. Serve the sour cream with summer rolls.