

Can You Freeze Collard Greens

Wondering how to freeze collard greens? Look no further! Follow these four simple steps to keep your favorite leafy green fresher, longer!



1. *Turn up the heat:* When exploring how to freeze fresh collard greens, blanching is an essential step. First, bring a large pot of water to a boil. Then add washed, whole, cut or torn greens to water. Start counting blanching time as soon as the water returns to a boil. Boil greens for 3 minutes, then remove and plunge in ice water for 3 minutes.



2. *Dry off:* Drain and dry greens thoroughly. Any residual moisture can negatively impact the quality of the frozen greens.



3. *Pack it up:* Pack greens into a freezer bag such as a Glad® [Flex'n Seal™ Freezer Quart Bag](#).



4. *Freeze with ease:* Remove as much air as possible, leave 1-inch headspace to ensure an airtight seal.



How long do collard greens last? After following these steps, collard greens keep for 8-12 months in the freezer. Plenty of time to enjoy your favorite side dish all year round!



How to Store Collard Greens in the Refrigerator

Looking to enjoy your collard greens sooner rather than later? Let's explore how to store fresh collard greens!

1. *Keep it dry-ish:* Do not rinse greens before storing, rather wrap in a moist paper towel.
2. *Seal the deal:* Protect leaves in a food storage bag like a Glad® [Flex'n Seal™ Food Storage Quart Bag](#), squeezing out as much air as possible when closing.
3. *Don't hate, refrigerate:* Store the bag of greens in the crisper drawer of the refrigerator.

How long can fresh collard greens stay in the fridge? After successfully completing the aforementioned steps, use within 3-5 days!

For food safety, always clean your hands and surfaces before and after handling food. Remember to keep the refrigerator temperature at or below 40° F (4° C). The freezer temperature should be 0° F (-18° C).