



Frozen Collard Greens

Specifications :

Price	Contact us
Place of Origin	China
Min.Order Quantity	100
Payment Terms	T/T,L/C,D/P
Supply Ability	10000
Delivery Detail	3days-7days

Detail Introduction :

Is it okay to eat collard greens that have been frozen?

Cooked and frozen collard greens are entirely safe and delicious to eat, with many of the recipes that you may find requiring that the collard greens be frozen before you add them. ... Almost all collard greens are boiled in the modern world and then frozen to extend their shelf life from a few days to several months.

How do you defrost frozen collard greens?

Ice Water After about 3 minutes, using a tong, grab the leaves and transfer them to the ice bucket immediately. This will stop the cooking process. Let the blanched collard greens sit for about minutes.

Drain After that, scoop the leafy greens and place them into a colander.

How long are frozen collard greens good for?

The precise answer to that question depends to a large extent on storage conditions - keep collard greens frozen at all times. Properly stored, frozen collard greens will maintain best quality for about 12 months in the freezer, although they will usually remain safe to eat after that.