



Comfy Collards

Makes: 6 Servings

Ingredients

4 cups fresh collard greens
3/4 cup red bell pepper
1/2 cup onion (about 1 small)
2 teaspoons olive oil
1 teaspoon Kosher salt
1/2 cup water



Directions

1. Wash all produce before beginning.
2. Trim stems and discard unwanted stems.
3. Cut collard greens into 1" strips
4. Cut peppers into pieces about 1/4" sized pieces
5. Slice onions into thin slices, ready to sautee.
6. Place sliced onions into stock pot on medium-high heat. Add salt and oil and cook until onions are translucent
7. Add red bell peppers and collard greens to stock pot
8. Add water a bit at a time until all greens are covered
9. Cook until tender (about 20 minutes)

Notes

Serving Size: 1 cup

