

# 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