

# Comfy Collards

**Makes:** 50 servings

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Ingredients	Weight	Measure
Collard greens	5 lb	
Red bell pepper	1.5 lbs	6 cups
Onions	3 lb	6 cups
Olive oil		1/4 cup
Kosher salt		2 Tbsp
Water		6 cups



## 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)