

CRISPY GARLIC COLLARD GREENS & KALE

SERVE: 4

TOTAL TIME: 20 MIN

INGREDIENTS

- 1/2 Onion, Medium Dice
- 2 Tbsp Olive Oil
- 3 Tbsp Fresh Garlic, Sliced
- 1 bunch Leaves Collard Greens, Chopped
- 1 bunch of Kale, Chopped
- 2 Tsp Salt
- 1/2 Tsp Black Pepper
- 1 jar Sundried Tomatoes in Oil

DIRECTIONS

In a large Sauté Pan on medium heat, add Oil and Onions. Cook two minutes add Garlic continue to stir. Add chopped Kale and Collards in small batches so it can fit your pan. Add some of the oil from the sundried tomatoes and continue to cook. Add more greens, oil, 1/2 cups sundried tomatoes and seasoning. Continue to cook until greens are soft.

