



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Collard Greens**

Collard Greens and Sweet Potato

Ingredients:

1 bunch collard greens, stems removed, roughly chopped
2 sweet potatoes, diced no larger than ½ inch cubes
½ tsp cinnamon
Salt and pepper to taste
Olive oil

Directions:

In a wide rimmed sauté pan, heat a tablespoon of olive oil over medium high heat. Add the diced sweet potato, searing quickly for about 20 seconds. You want the potatoes to be just browned around the edges. Lower the heat to medium and let the potatoes continue cooking for another 2 to 3 minutes. Don't stir them, just give the pan a quick shake occasionally. Remove from heat. You don't want to overcook the potatoes. They will be slightly tender. Sprinkle with salt, pepper, and cinnamon. Drizzle with a little olive oil. Add the collard greens and return the pan to cook until just slightly tender, about 2 to 3 minutes.