



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Collard Greens**

Vegetarian Collard Green Gumbo

Ingredients:

1 bunch collard greens, roughly chopped
8 cups hot water or vegetable stock
1 cup flour
1 cup onion, diced
1 cup celery, diced
1 cup green pepper, diced
1 cup red pepper, diced
14 oz chopped tomatoes
14 oz cooked red kidney beans
 $\frac{3}{4}$ cup oil
4 cloves garlic, minced
1 bay leaf
1 Tbs Cajun seasoning
File powder
salt and pepper to taste
cooked white rice

Directions:

Heat a heavy bottomed pot over low-medium heat. Heat the oil then add the flour, whisking so there are no lumps. You want the roux to reach a dark chocolate shade of color without burning it, so keep an eye on it. Once the roux begins to darken, it will get darker quickly. Stir in the onion, celery, and peppers, cooking until the vegetables have softened. Add the garlic, sautéing until fragrant. Add the Cajun seasoning, bay leaf, and chopped tomatoes. Cook for 5 minutes, scraping up the brown bits at the bottom. Pour in the water, kidney beans, and collard greens. Bring to a simmer. Cook for another 30 minutes. Add salt and pepper if needed. Serve over white rice and sprinkle with File powder before serving.