



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Collard Greens**

Collard Greens and Andouille Sausage

Ingredients:

1 bunch collard greens, stems removed, roughly chopped
1 link andouille sausage, sliced
28 oz fire roasted tomatoes with juice
1 cup water
1 medium onion, diced
1 Tbs Cajun seasoning
1 tsp ground cumin
salt and pepper to taste

Directions:

In a wide rimmed pan, sauté the sausage, onion, and seasonings until onions are transparent. Pour in the tomatoes and bring to a low simmer. Cook for 5 minutes then add in the collard greens and water. Cook for another 10 minutes. Add salt and pepper if needed to taste.

*Adjust the Cajun seasoning according to how spicy or mild you prefer.