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GARLIC ROASTED RED POTATOES

Collard greens are a nutrition powerhouse because they are rich in vitamins A, C, K and calcium, potassium, folate, fiber, and antioxidants. This recipe prepares greens in a unique way, flavoring them with savory soy sauce. It is the perfect side dish for meat or fish. Enjoy!

Yield: 6 servings

Ingredients:

- 3 bunches **collard greens**
- 1 Tbsp **olive oil**
- ½ **onion**, thinly sliced
- 2 cups low sodium **broth** (chicken or vegetable)
- 2 Tbsp **soy sauce**
- ½ tsp **black pepper**
- ¼ tsp **garlic powder**
- ¼ tsp **salt**
- 1 Tbsp **apple cider vinegar**

Instructions:

1. Prepare the greens: Remove the stems from the greens, then slice them into 1-inch pieces. Thoroughly wash greens in cool water (until no sand or dirt remains).
2. Heat oil in heavy-bottomed pan, like a Dutch oven. Add onions and cook over medium heat until translucent, about 5 minutes. Pour broth into pan and scrape any browned bits off the bottom with a wooden spoon.
3. Add soy sauce, pepper, garlic powder, and salt to the pan. Then bring to a simmer.
4. Add greens and lower heat to a low simmer. Cover and cook, stirring occasionally, for about 30 minutes.
5. Stir in vinegar and simmer for an additional 15 minutes.

Recipe was adapted from the Food Network.

