

**Description:** A hearty dinner recipe featuring sautéed collard greens, crispy red potatoes, and a mix of caramelized onions and bell peppers, served with a refreshing side of sliced cucumbers.

## Ingredients:

- 2 bunches collard greens, chopped
- 1 large onion, chopped
- 2 large bell peppers, chopped
- 2 large cucumbers, sliced
- 4-5 medium red potatoes, peeled and diced

## Instructions:

1. Preheat the oven to 400°F (200°C).
2. In a large bowl, toss the diced red potatoes with a tablespoon of oil and season with salt. Spread on a baking sheet and roast for 20-25 minutes, or until crispy.
3. In a large skillet, heat a couple of tablespoons of oil over medium heat. Add the chopped onion and cook until caramelized, stirring occasionally.
4. Add the chopped bell peppers to the skillet and continue cooking for another 5 minutes.
5. Add the chopped collard greens to the skillet, stirring to combine with the onion and bell pepper mixture. Cook until the greens are wilted.
6. To serve, divide the roasted red potatoes among plates, top with the collard green mixture, and serve with a side of sliced cucumbers.

## Tips:

- For an extra crispy potato hash, try pan-frying the roasted potatoes in a little oil after they've finished roasting in the oven.
- Consider adding a squeeze of fresh lemon juice over the collard green mixture for a burst of brightness.

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*Original ingredients requested: collard greens, onion, bell peppers, cucumbers, red potatoes (Meal type: dinner)*