

Description: A hearty dinner recipe combining the nutrients of collard greens and sweet potatoes with the crunch of fresh vegetables

Ingredients:

- 2 cups collard greens chopped
- 2 medium sweet potatoes peeled and diced
- 1 large onion chopped
- 1 large cucumber sliced
- 2 large bell peppers sliced

Instructions:

1. Preheat oven to 400°F (200°C)
2. In a large bowl toss the diced sweet potatoes with a little oil and roast in the oven for 20 minutes
3. In a large skillet sauté the chopped onion and sliced bell peppers until tender
4. Add the chopped collard greens to the skillet and cook until wilted
5. Combine the roasted sweet potatoes with the skillet mixture and serve hot with sliced cucumber on the side

Tips:

- Use any color bell pepper you prefer
- You can substitute the cucumber with other fresh vegetables like carrots or zucchini

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Original ingredients requested: collard greens, sweet potato, onions, cucumber, bell pepper (Meal type: dinner)