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)