“Cousins”
Collard Greens
& Cabbage
Ingredients

1 tablespoon butter
1 cup diced Spanish onion
¼ cup diced carrots
2 quarts water
1 tablespoon chicken base
1½ pounds frozen chopped collard greens
1½ pounds green cabbage, chopped
1 tablespoon Cajun seasoning
½ teaspoon Italian seasoning
1 tablespoon Southern seasoning
(or onion powder, sage, black pepper and cayenne to taste)

“Cousins” Collard Greens & Cabbage

Preparation

1. Melt butter in a large pan. Sauté onions and carrots until vegetables are tender. Set aside.
2. Bring water and chicken base to a boil in a stock pot and add collard greens, cooking until tender, approximately 10 minutes.
3. Add onion and carrot mixture; cover and simmer for an additional 10 minutes.
4. Add cabbage and Cajun and Italian seasonings; cover and simmer for an additional 10 minutes.
5. Turn off heat and add Southern seasoning.
6. Serve and enjoy!

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