Twisted Texas
Cabbage &
Collard Greens

Houston, TX
Twisted Texas Cabbage & Collard Greens

**Prep Time:** 10 Min   **Total Time:** 30 Min   **Serves:** 4

**Ingredients**
- ½ cup canned jalapeno slices
- 1 ½ tablespoons canola oil
- 1 ½ cups diced red bell peppers
- 2 cups diced yellow onion
- 2 tablespoons white vinegar
- 3 cups shredded green cabbage
- 4 cups frozen collard greens
- 2 tablespoons salsa
- 4 teaspoons finely chopped cilantro

**Directions**

1. Fill a large pot with water and set to boil. Meanwhile, dice the jalapeno slices.
2. Heat oil in skillet over medium heat; add diced jalapeno, bell pepper and onion, and sauté until softened (about 7-9 minutes).
3. Add white vinegar, cabbage and collard greens to pot with boiling water; blanch quickly then remove from water. Drain.
4. Add cabbage and collard greens to the skillet with the jalapeno mixture; stir together and sauté over high heat (about 2-4 minutes).
5. Plate vegetables and top with salsa and cilantro.
6. Serve and enjoy!