

*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!