

Collard Greens Stir Fry



INGREDIENTS

- 1 Tbsp. vegetable oil
- 1 cup chopped onion
- 2 medium green peppers, chopped
- 1 bunch of collard greens, chopped
- 2 cloves garlic, chopped
- 2 tbsp low sodium soy sauce

DIRECTIONS

- Wash, chop, and pat dry vegetables with a clean cloth.
- Heat oil in a large skillet over medium heat.
- Add the vegetables and cook until tender.
- Stir in soy sauce and cook further until sauce begins to boil.
- Serve.



30 mins



6 Servings