

BUTTERNUT SQUASH WITH COLLARD GREENS

Try this out with other winter squash like acorn or spaghetti squash.

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FIDELIS CARE

BUTTERNUT SQUASH WITH COLLARD GREENS

SERVES 4 • SERVING: 1½ CUPS

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INGREDIENTS:

- 1 tablespoon vegetable oil
- 1 chopped onion
- 1 chopped red bell pepper
- 3 cups peeled, seeded, and cubed butternut squash
- 3 cups chopped collard greens
- ¼ teaspoon salt
- Black pepper, to taste

DIRECTIONS:

1. Heat the oil in a large pot over medium-high heat. Stir in onion and bell pepper and cook until soft.
2. Add squash and cook covered for 5 minutes.
3. Add ½ cup of water, collard greens, salt and pepper. Cook until vegetables are soft, about 8 - 10 mins
4. Serve immediately.
5. Refrigerate leftovers.

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Recipe provided in partnership by the Food Bank's Just Say Yes to Fruits & Vegetables Program as funded through the USDA's Supplemental Nutrition Assistance Program – SNAP.