



Simple recipes so we can eat well & support local agriculture

Collard Greens & Rosemary Potatoes w/Vegan Sausage

YOU'LL NEED

- 2 links vegan sausages cut into ½ in thick slices OR sausage of your choice
- 4-7 red skinned potatoes
- 1-2 C Collard Greens
- 1 large sweet potato
- 3-5 cloves of garlic - minced
- Leaves from 2 sprigs of fresh rosemary
- 1 tsp sweet paprika
- ¼ tsp dried hot red peppers flakes or to taste
- 2 tbs extra virgin olive oil
- ¼ C dry white wine OR water
- Salt & pepper to taste

ALL YOU HAVE TO DO

- Bake your sweet potato until you can pierce w/ a fork but still firm. When cooled, cut in half lengthwise, then cut into ½ in thick half-moons.
- Cut collard greens away from the stems, then stack several leaves at a time & tightly roll them up from the narrow end closest to you, then cut into strips, then chop the strips in a few places to shorten the stem. Rinse them well & set aside to dry.
- Heat oil in a large skillet, add the garlic & sauté over low heat until golden.
- Add the collard greens, turn the heat to medium/high & cook stirring frequently, until the collards are bright green & just tender, still crisp.
- Add the vegan sausage, both potatoes, & wine/water. Turn the heat to medium & sauté until the potatoes & sausage are touched with roasted golden spots.
- Sprinkle in the rosemary, paprika, & red pepper flakes. Sauté for 2-3 minutes longer, stirring frequently. Season with salt & pepper.
- Serve & enjoy!

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