

Roasted Potatoes with Greens

Servings: 4

Diet: Vegan, Vegetarian & Gluten-Free

Ingredients

- 4 tablespoons olive oil, divided
- 4 cloves garlic, minced
- 1 tablespoon rosemary, chopped
- 2 pounds red potatoes, quartered
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 bunch collards, cut into ribbons

Instructions

STEP 1: Preheat the oven to 400° F. In a medium pot on low heat, heat 2 tablespoons oil, garlic and rosemary until fragrant. Place potatoes on a baking sheet. Add oil mixture, salt and black pepper to potatoes and roast until tender, about 30 minutes.

STEP 2: In the same pot as oil mixture, add the collards and remaining oil over medium heat. Cook until tender, about 10 minutes.

STEP 3: When the potatoes are done, toss collards with potatoes and return to oven for 3 minutes. Serve warm.



- **Ingredient Swap:** Use sweet potatoes instead of red potatoes, and any greens will work!
- **Try This!** Use any of your favorite herbs - thyme, oregano and basil are all delicious!



Per Serving: 310 Calories | 47g Carbs | 2g Sugar | 5g Fiber | 14g Fat (2g Sat Fat) | 6g Protein | 590mg Sodium

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