

Butternut Squash with Collard Greens

Just Say Yes to Fruits and Vegetables

This tasty side is perfect for the fall months.



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Serves 4 • Serving: 1½ cups

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

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 to 10 minutes.
4. Serve immediately.
5. Refrigerate leftovers.