

## Collard Greens W/Tomatoes and Garlic

-1/4 cup extra virgin olive oil  
-6 large garlic cloves, thinly sliced  
-1 medium onion, cut into - 1/2-inch dice  
-1 jalapeño pepper, halved lengthwise  
-4 medium tomatoes, chopped  
-2 lbs collard greens, stems and leaves finely shredded  
-3 bay leaves  
-2 sprigs thyme  
-kosher salt & freshly ground black pepper

1. In a large saucepan, heat the olive oil over medium high heat; add the garlic, onions, and jalapeño and cook, stirring occasionally, until softened, about 3 minutes.
2. Stir in the tomatoes, collard greens, bay leaves, and thyme; cover, reduce heat to medium low, and cook, stirring occasionally, until collards are tender, about 20 minutes.
3. Remove the bay leaves, thyme sprigs, and jalapeño and discard; season with salt and pepper.
4. This dish can be prepared a day in advance and reheated

Nutritional Facts: 690 Calories, 46g Carbs, 57g Fat, 6g Protein, 64mg Sodium 19g Sugar