



Ingredients

- ✓ 2 Tbsp. olive oil
- ✓ 2 cloves garlic, finely chopped
- ✓ 6oz button mushrooms, sliced
- ✓ 1 bunch collard greens
- ✓ ½ vegetable bouillon cube
- ✓ ¾ cup water
- ✓ ¼ tsp. salt
- ✓ ¼ tsp. pepper

Notes:

- Only the leaves of the collard greens should be used and chopped coarsely.

Preparation

Heat olive oil over medium-low heat in a sauté pan with a cover. Add garlic and cook and stir until it barely starts to get golden. Add mushrooms and cook and stir 2-3 minutes. Add collard greens and toss to mix. Add bouillon cube, water, salt and pepper. Raise heat to medium and cover pan. Cook about 15 minutes or until collards are tender, stirring occasionally.