

Collard Greens Salad



INGREDIENTS:

- 1 lb collard greens, sliced
- 1 yellow bell pepper, chopped
- 1 red bell pepper, chopped
- 1/2 cup chopped red onion
- 1/4 cup chopped green onion
- 6-8 sun-dried tomatoes, chopped
- 1/2 cup rice or white vinegar
- 2 tbsp apple cider vinegar
- 3 cloves fresh garlic, minced
- 2 tbsp olive oil
- Salt and pepper
- Pinch of sugar

INSTRUCTIONS:

- 1 In a small bowl mix garlic, olive oil, apple cider vinegar and rice vinegar. Taste it and add in seasonings of your choice.
- 2 In a large salad bowl, combine all vegetables together. Pour the vinegar mixture over the salad. Using tongs, toss the salad to ensure that all of the veggies are coated with the vinegar. Some call this "massaging" which softens the collards. Store in the fridge for about an hour before serving to help allow collards to soften.

Taste!
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