



COLLARD GREENS MAKEOVER

INGREDIENTS

- 2 lb fresh collard greens, washed w/ stems removed, coarsely chopped
- 1 smoked turkey neck bone or wing
- 1 medium onion, chopped
- 2 garlic cloves, thinly sliced
- 14 oz vegetable broth*
- 1 tbsp lemon juice
- Salt & pepper to taste

DIRECTIONS

1. Heat oil in a 4-quart Dutch oven over medium heat. Add onion and garlic; cook until tender (about 5 mins).
2. Add collard greens, broth, turkey, salt & pepper. Bring to boil; reduce heat. Cover & simmer until collards are tender (about an hour).
3. Remove bone(s) and drain off excess liquid.
4. Serve warm with a slotted spoon.

*Healthier but
just as tasty!*





INGREDIENTS

- 1 bag of fresh cranberries
- 1 fresh jalapeño, seeded for less of a kick
- 2-3 stalks green onion
- 1/2 bunch of fresh cilantro
- 1/2 cup sugar
- 2 tbsp olive oil
- Juice from 1 lime

DIRECTIONS

1. Rinse and cut green onion and jalapeño into large chunks.
2. Add all ingredients to blender or food processor, pulse until almost smooth.
3. Transfer to a serving dish to enjoy!



FRESH CRANBERRY & JALAPEÑO DIP

Serve cold with just about anything!





INGREDIENTS

Casserole

- 3 lb sweet potatoes, cut in half
- 2 1/2 Tbsp Maple syrup
- 1/2 C unsweetened almond milk
- 1 Tbsp vanilla
- 1 egg (can be left out)
- 2 tsp Pumpkin Pie Spice
- Salt to taste

Streusel

- 1/4 C flour
- 1/3 C oats
- 1/3 C brown sugar
- 1/2 C chopped pecans
- 3 Tbsp butter melted

DIRECTIONS

1. Preheat oven to 400°F. Grease baking pan and place sweet potatoes face down, cook for 30 minutes then scoop out the flesh into large bowl.
2. Add all other ingredients to sweet potatoes and mix together. Pour into a greased baking pan.
3. Mix Topping ingredients and sprinkle over sweet potato mixture. Bake for 25 minutes.
4. Let cool for a bit then cut into squares and enjoy!

SWEET POTATO CASSEROLE

*Topped with Pecan
Oat Streusel!*

