



SPOTLIGHT RECIPE

COLLARD GREENS SALAD

SERVES 12

INGREDIENTS

- 3 cups collard greens, chiffonade
- 4 ounces olive oil
- 4 ounces fresh lime juice
- 2 ounces white wine vinegar
- 2 teaspoons smoked paprika
- 1 teaspoon cayenne pepper
- 1 teaspoon ground black pepper
- 2 teaspoons salt
- 1 cup Roma tomatoes, seeded and diced
- 1 pound black-eyed peas, cooked
- 1 cup pineapple, diced
- 1 cup avocado, diced
- 1/2 cup red onion, diced
- 1 cup bell pepper, diced
- 1 cup celery, diced

DIRECTIONS

In a large bowl, whisk together the olive oil, lime juice, white wine vinegar, smoked paprika, cayenne pepper, black pepper and salt.

Add all remaining ingredients to the bowl and toss lightly. Cover and refrigerate for at least 30 minutes before serving.

Side dishes

Grilled Tofu • Jollof Rice

