



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

*Collard Salad with Roasted Tomatoes, Bacon, & Mushrooms*

### Food For Thought

As you know, we love to eat. We also love to hear about people working together to create positive change in the world.

This week we share with you a recipe from Brainfood, a non-profit youth development organization based in Washington, DC.

They have created after school and summer programs that use food as a tool to build life skills in a fun and creative setting. High school aged youth can learn about food, nutrition, cooking, and jobs in the food industry through activities, games, restaurant visits, cooking in our kitchen, and working with guest chefs.

We really like the work that they are doing in their community and will be donating a percentage of our June online sales to Brainfood.

To read about their programs or make a donation, [Click Here](#)

Warm salads are a special favorite of ours, and we hope you will enjoy this recipe from their website. Kale could be substituted for Collards.

#### Ingredients:

Makes 4 servings (serving size: 1 cup)

1 pint cherry tomatoes

Cooking spray

8 teaspoons extra-virgin olive oil, divided

Kosher salt

Freshly ground black pepper

1 pint cremini mushrooms, sliced (about 2 cups)

2 large garlic cloves, minced

3 turkey-bacon slices, sliced (Smart Bacon can be substituted for a vegetarian option)

10 cups collard greens (or Kale), rinsed, de ribbed, sliced in thin slivers/schiffonade

1 tablespoon balsamic vinegar

optional: balsamic vinegar or lemon juice

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## Preparation:

1. Preheat oven to 400 degrees F.
2. Place tomatoes in a medium glass baking dish lightly coated with cooking spray. Drizzle with 2 teaspoons oil and a pinch each salt and pepper. Bake at 400° for 15 minutes, until tomatoes are hot and skins are wrinkled. Cover with foil; set aside.
3. Place 2 teaspoons oil in a large nonstick skillet over medium-high heat.
4. Add mushrooms, and sprinkle with a pinch each salt and pepper. Sauté just until mushrooms are tender and golden brown, about 5 to 8 minutes. Transfer to a plate, and keep warm.
5. Add 2 teaspoons oil to the same skillet over medium-high heat, along with half of garlic and half of bacon; sauté 30 seconds.
6. Add half of collard greens, and stir-fry just until greens are wilted; transfer to a large metal bowl.
7. Repeat with remaining 2 teaspoons oil, garlic, and bacon, and sauté briefly before adding remaining greens. Stir-fry just until greens are wilted; add to bowl.
8. Add tomatoes and mushrooms to the bowl with greens.
9. Pour vinegar into skillet (be careful of fumes); simmer 30 seconds.
10. Drizzle vinegar over salad, and lightly toss along with salt and pepper to taste.

Serve warm; enjoy with friends!

Lisa and Seymour