



SUKUMA WIKI

SANAA AT DISNEY'S ANIMAL KINGDOM LODGE

INGREDIENTS

SERVES 4-6

- 1/2 cup canola oil
- 1 cup diced yellow onions
- 2 cloves garlic, minced
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1/4 teaspoon turmeric
- 1 pound collard greens, washed and chopped
- 1 cup diced tomatoes
- 2 cups vegetable stock
- 1 teaspoon salt, plus more, to taste
- 1/4 teaspoon pepper, plus more, to taste

DIRECTIONS

1. Heat canola oil in a Dutch oven over medium heat for 5 minutes, until hot. Add onions and sauté for 5-8 minutes, until soft and translucent. Add garlic and cook for 1 minute.
2. Add cumin, coriander, and turmeric, and stir for 30 seconds, until very fragrant.
3. Slowly add collard greens, making sure all greens are coated in oil and spices. Cook for 2 minutes, until greens begin to wilt. Stir in tomatoes and vegetable stock. Bring stock to a simmer, cover, and cook over low heat for 20 minutes.
4. Add salt and pepper, and season with more, to taste.