

Winter Vegetables and Kale

Ingredients:

- 1 pound non-starchy potatoes (Yukon Gold), diced
- 1 red bell pepper, diced
- 1 small acorn squash, diced
- 1 shallot, chopped
- 1 tsp. dried sage
- 2 tsp. garlic powder
- Black pepper
- 1 cup fresh kale, chopped

Sauté the potatoes, bell pepper, squash, shallots, and dried sage in a sauce pot. Cook like this for about 25 minutes until the foods are tender. Season with garlic powder and black pepper. Add the **kale** and cook a final 5 minutes. Serve hot.

