

## Slow Cooker Smoked Sausage and Red Beans with Collard Greens & Sweet Potatoes

**2 SERVINGS | HANDS ON TIME: 10 minutes | TOTAL TIME: 5 - 8 hours**

Prospect Farms Smoked Beef & Garlic Sausage, thawed  
Gundermann Acres Fresh Red Beans, thawed  
Johnson's Backyard Garden or Gundermann Acres Collard Greens, washed  
Fruitful Hill Farms Sweet Potatoes, washed and scrubbed  
Farmhouse Delivery Seasoned Stock  
Farmhouse Delivery Hot Sauce  
Sea salt and fresh cracked black pepper  
Olive or vegetable oil

**Notes:** A 2-3.5 quart slow cooker is recommended. The cook time will vary depending on whether you choose cook over low or high heat, as well as the brand of slow cooker.

### MORNING

**STEP 1** Cut the sausages into small rounds, approximately 1/2" thick and add to the slow cooker insert.

**STEP 2** Remove and discard the large woody stems from the collard green leaves. Stack the leaves and then roughly chop them into 2" pieces. Add to the slow cooker insert. Next, chop the sweet potatoes into large cubes, about 1.5-2" pieces and add to the slow cooker insert.

**STEP 3** Add the red beans, seasoned stock and 1/2 tsp. salt and pepper in the slow cooker. Stir to combine. Cover with a lid. Adjust the temperature setting to low and cook for 8 hours or cook on high for 5 hours.

### AFTERNOON

**STEP 4** After slow cooking the beans and sweet potatoes should be tender and creamy. The collard greens will be soft and braised. Season with salt and pepper to taste before serving.

**STEP 5** To serve, spoon the sausage, beans, and vegetables into serving bowls. Drizzle with hot sauce for a mild spice and vinegar kick to compliment the rich flavors. Enjoy!