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**Quick Chicken, Bacon, and Collard Green Sauté**

Prep Time: 20 min. Cook Time: 15 min.

Serving size: 6 oz. chicken

Recipe yields 1 serving

**Ingredients**

6 oz. chicken thighs, cooked (use leftover Grilled Rosemary Chicken)

2 cups mushrooms, cleaned and sliced

1 cup chopped poblano peppers

1-2 slices of bacon, chopped

4 cups collard greens

**Directions**

1. Heat a pan on medium heat. Once warm, add bacon. Once the bacon fat renders, add the mushrooms.
2. Once the mushrooms have browned on each side, add the chopped poblano peppers to the pan and cook until peppers soften and begin to brown.
3. Add the chicken thighs to the pan and cook until warmed through.
4. Add the collard greens and cook just until they begin to wilt, 1-2 minutes.
5. Remove sauté from heat and serve.