

Smoky Sweet Potato and Collard Greens Hash with a Kick

Sweet Potato & Collard Green Hash



TIME
5 min

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INGREDIENTS

- 1 tbsp olive oil
 - 1 medium onion, chopped
 - 2 cloves garlic, minced
 - 1 large sweet potato (about 1 lb), peeled and diced into $\frac{3}{8}$ -inch cubes
 - 1 tsp smoked paprika
 - $\frac{1}{2}$ tsp ground cumin
 - Salt and freshly ground black pepper, to taste
 - 1 bunch collard greens (about 8 oz), stems removed and leaves thinly sliced
 - ... cup vegetable broth or water
 - Pinch of red pepper flakes (optional)
 - Fried or poached eggs
 - Sliced avocado
 - Hot sauce
- Swaps and Notes:
- No collard greens? Substitute kale, Swiss chard, or spinach (just reduce cook time).
 - Make it spicy: Add cayenne or diced jalapeño with the onions.
 - More protein? Add black beans, crumbled sausage, or a fried egg on top.
 - No broth? Water works fine-just watch for sticking and add more as needed.
- Step-by-Step Instructions:
- 1 Sauté the Onion and Garlic:

2 Add the Sweet Potatoes and Spices:

3 Add the Collard Greens:

4 Steam and Finish:

5 Adjust Seasoning and Serve:

Tips for Success:

Dice sweet potatoes evenly for even cooking.

Use a cast iron skillet for a slight crisp and better flavor.

Cover the pan during the steaming stage to tenderize the collards without overcooking.

Serving Suggestions and Pairings:

A sunny-side-up or poached egg for brunch

Toasted sourdough or skillet cornbread

Tomato Skillet with Okra and Sausage for a Southern-style meal

Cajun Chicken Sausage Gumbo for bold, hearty flavors

Easy Turkey Wings as a full comfort dinner

Dorito Casserole if you want to go big with texture and spice

DIRECTIONS

1. **Sautø the Onion and Garlic:** In a large skillet, heat olive oil over medium. Add chopped onion and cook until softened, about 5 minutes. Stir in minced garlic and cook for 1 minute more, until fragrant.
2. **Add the Sweet Potatoes and Spices:** Add diced sweet potatoes to the skillet. Sprinkle with smoked paprika, cumin, salt, pepper, and red pepper flakes (if using). Stir to coat. Cook uncovered for 10-12 minutes, stirring occasionally, until sweet potatoes start to soften and caramelize.
3. **Add the Collard Greens:** Stir in the sliced collards. Pour in the vegetable broth or water. Mix everything together well.
4. **Steam and Finish:** Cover the skillet and cook for 15 minutes, stirring every few minutes, until the sweet potatoes are fork-tender and collards are wilted. If the pan gets dry, add a splash more broth or water. Uncover for the last 2-3 minutes to let excess moisture evaporate.
5. **Adjust Seasoning and Serve:** Taste and adjust seasoning with more salt, pepper, or a splash of hot sauce. Serve hot with optional eggs, avocado, or more red pepper flakes.
6. **Tips for Success:** Dice sweet potatoes evenly for even cooking.
7. **Use a cast iron skillet for a slight crisp and better flavor.**
8. **Cover the pan during the steaming stage to tenderize the collards without overcooking.**
9. **Serving Suggestions and Pairings:** This hash is

satisfying on its own or served with:

10. A sunny-side-up or poached egg for brunch
11. Toasted sourdough or skillet cornbread
12. Tomato : Skillet with Okra and Sausage for a Southern-style meal
13. Cajun : Chicken Sausage Gumbo for bold, hearty flavors
14. Easy : Turkey Wings as a full comfort dinner
15. Dorito : Casserole if you want to go big with texture and spice
16. Storage and Leftover Tips: Store in an airtight container in the fridge for up to 4 days.
17. Reheat in a skillet over medium or microwave in 45-second bursts.
18. Freeze portions for up to 2 months-great for meal prep!
19. More Recipes You'll Love: Dig into more hearty, veggie-forward and Southern-inspired meals:
20. Tomato : Skillet with Okra and Sausage
21. Easy : Turkey Wings
22. Cajun : Chicken Sausage Gumbo
23. Dorito : Casserole
24. Chicken : Enchiladas
25. Final Thoughts: This Sweet Potato & Collard Green Hash is a nourishing, flavor-packed dish that fits any meal-whether it's a cozy brunch, a meatless Monday dinner, or a quick reheat lunch. It's smoky, satisfying, and layered with texture in every bite.

SWAPS & NOTES

Substitute kale, Swiss chard, or spinach (just reduce cook time).

Make it spicy : Add cayenne or diced jalapeño with the onions.

Add black beans, crumbled sausage, or a fried egg on top.

Water works fine-just watch for sticking and add more as needed.

TIPS FOR SUCCESS

Dice sweet potatoes evenly for even cooking.

Use a cast iron skillet for a slight crisp and better flavor.

Cover the pan during the steaming stage to tenderize the collards without overcooking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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