



Collard Greens with Black-Eyed Peas

Servings: 6

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 20 minutes



A smoky, flavorful twist on Southern staples—collard greens and black-eyed peas—brought to life with the bold heat of chipotles in adobo.

2 1/2 cups chicken stock

2 each chipotle peppers in adobo sauce, canned

1 small onion, halved

salt and pepper to taste

2 1/2 pounds collard greens, cleaned, ribs discarded and leaves chopped

1 15 oz can black-eyed peas, canned, drained and rinsed

2 tablespoon white wine vinegar

This clever combo of two Southern staples—collard greens and black-eyed peas—delivers big flavor and down-home comfort. A touch of canned chipotles in adobo adds a rich, smoky kick that takes it to the next level.

TIP: MAKE AHEAD: The cooked collard greens and black-eyed peas in their broth can be refrigerated separately for up to 2 days. Reheat both dishes gently before continuing with the recipe.

LARGE SAUCEPAN:

In a large saucepan or stockpot, combine 1 1/2 cups of the stock with the chipotles, onion and a generous pinch each of salt and pepper and bring to a boil.

Add the collards in large handfuls, letting each batch wilt slightly before adding more.

Cover and cook over moderate heat, stirring occasionally, until the collards are just tender, about 25 minutes.

Uncover and cook, stirring occasionally, until the broth is slightly reduced, about 7 minutes; discard the chipotles and the onion.

SMALL SAUCEPAN:

Meanwhile, in a small saucepan, combine the black-eyed peas with the remaining 1 cup of stock and bring to a boil.

Simmer over moderate heat for 8 minutes; season with salt and pepper.

Using a slotted spoon, add the black-eyed peas to the collards; reserve the bean broth for another use.

Add the vinegar to the collard greens and season with salt and pepper.

Per Serving (excluding unknown items): 351 Calories; 3g Fat (8.0% calories from fat); 25g Protein; 60g Carbohydrate; 16g Dietary Fiber; 3mg Cholesterol; 189mg Sodium; 9g Total Sugars; 0mcg Vitamin D; 528mg Calcium; 7mg Iron; 1394mg Potassium; 388mg Phosphorus. Exchanges: .

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