



Black-Eyed Peas and Collards

Ingredients

- 1 can black-eyed peas
- 1 tbsp. oil
- 1 onion finely chopped
- 3 cloves garlic finely chopped
- ¼ tsp. smoked paprika
- 1 bay leaf
- 1 bunch collard greens, washed, stemmed, and cut into bite-sized pieces
- 1 tsp. salt
- black pepper



Flip for step-by-step instructions



Instructions

1. Heat the oil in a large saucepan on medium heat. Add the onion, garlic, smoked paprika, and bay leaf. Cover the pan with a lid and leave it for 2 minutes. Stir occasionally and cook until the onions are translucent.
2. Add collards, black-eyed peas, 1 teaspoon of salt, and black pepper to the pot then stir. Cover the pan with a lid and leave for about 15 minutes, or until collards are tender
3. Serve rice or any other grain, or with toast or cornbread.

Source: Food Smarts Recipe Booklet