



New Year's Black Eyed Peas & Greens

ingredients

- 2 Tbsp oil
- 1 Yellow onion
- 3 Garlic cloves
- 2 Bundles of greens, about 5 cups, stem removed and chopped
- 1/2-1 C Vegetable Broth
- 2 - 15oz Cans black eyed peas, drained and rinsed
- Juice of 1/2 lemon
- 1/4 tsp crushed red pepper
- Salt & pepper to taste

instructions

1. In a large skillet, warm the oil over medium heat. Add the onion and cook for about 3 minutes, until translucent. Add the garlic and cook for an additional 2 minutes, until fragrant.
2. To the skillet, add the greens and 1/2 cup vegetable broth. Cover with a lid and cook until the greens start to wilt. The time will vary depending on the variety of the greens you choose. Chard cooks in just a few minutes while kale takes a little longer and collards take the longest. Keep an eye on them as they cook, stirring intermittently and adding more broth, if needed.
3. Once the greens are cooked, add the cooked black eyed peas. Stir and cook until heated through. Squeeze in the fresh lemon juice and sprinkle with crushed red pepper. Serve warm with salt & pepper (to taste) and enjoy!