

Collard Greens with Black Eyed Peas

Serves 4

Ingredients:

1 bunch collard greens, ripped into more bite-sized pieces

1 cup cooked black eyed peas – canned is fine

1 onion, diced

1 clove garlic

1/2 teaspoon red pepper flakes (feel free to adjust to taste)

Juice of half a lemon

1 cup vegetable broth

3 teaspoons olive oil

1 splash of white wine (optional)

Salt and pepper to taste

Directions:

1. Heat olive oil in a skillet. Add onions, sauté for a few minutes until they begin to sweat.

Add the garlic and sauté for another 30 seconds before adding in the collard greens. Cook until the greens begin to soften, about 5 minutes.

2. Add the broth and red pepper flakes to the pan and let cook over medium to low heat for 30 minutes. When the broth is gone, add the splash of wine, along with the black eyed peas. Cook until the wine has been absorbed and the black eyes peas are heated through.

3. Add in lemon juice just before taking it off the heat, taste for salt and pepper, and serve warm