

SOUTHERN COLLARD GREENS AND BLACK EYED PEAS

Ingredients

2 cups of canned black-eyed peas
2 tablespoons of olive oil
4 cloves of garlic- roughly chopped
1 medium yellow onion- roughly chopped
1 teaspoon salt
1 bay leaf
1 tablespoon red wine vinegar
1/2 cup water
1 large bunch of collard greens

Directions

- In a large pot with a lid, heat 1 tablespoon of olive oil over medium heat.
- Add the 4 cloves of chopped garlic, 1 tsp salt and 1 bay leaf and stir for 3 minutes.
- Add the large bunch of chopped collard greens, 1 tbsp vinegar and 1/2 cup of water and stir. It's possible that all of your greens won't fit in the pot, so add a few handfuls at a time as they wilt.
- Then add the peas, cover and simmer for about 30 minutes, checking occasionally and adding more water as necessary.
- In a separate pan, cook the onions in the remaining 1 tablespoon of olive oil for about 5 minutes or until just translucent.
- When the greens are cooked to your liking, add the onions, stir until combined and serve.