Garlicky Black-Eyed Peas 'n' Greens
From – Moosewood Restaurant Low-Fat Favorites

2 cups dried black-eyed peas
4 garlic cloves, peeled
¾ lb collard greens, kale or mustard greens – rinsed and chopped (about 6 cups loosely packed)
1 tbls olive oil
2 to 4 tbls minced garlic
1 tsp dried thyme
salt and ground black pepper to taste
cooked rice
chopped scallions or onions
lemon wedges or hot pepper vinegar

• Rinse the black-eyed peas.
• Place them in a soup pot with the garlic cloves and enough water to cover.
• Bring to a boil, then lower the heat, cover and cook for 45 minutes until tender, adding water occasionally as needed.
• The black-eyed peas should be moist but not soupy, so it is ideal when most of the water has been absorbed at the end of cooking.
• When the black-eyed peas are tender, if most of the water has not been absorbed, lightly drain them.
• Cover and set aside.
• Rinse the greens and set aside.
• In a large skillet, head the oil and saute’ the minced garlic and thyme for 1 minute, stirring constantly.
• Add the damp greens and continue to stir until they are wilted but still bright green.
• Stir the greens into the black-eyed peas and mix.
• Add salt and pepper to taste.
• Serve on rice, topped with scallions or onions, and with lemon wedges or hot pepper vinegar on the side.

For more recipes visit us at
www.HealthyHarvestFarmCSA.com