

Beans 'n' Greens

From – From Asparagus to Zucchini

3 cups black-eyed peas
butter or oil
1 large onion, chopped
a few garlic cloves, minced
1 tsp thyme
2 to 3 bay leaves
large bunch of Swiss chard, kale or other greens
salt & pepper

- Cook peas in water.
- Heat a little butter or oil in a skillet.
- Add onions and garlic; saute with thyme and bay leaves until tender.
- After cooking peas ½ hour, add the onion mixture and chopped greens.
- Cook ½ hour longer.
- Season with salt and pepper to taste.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com