

Black-Eyed Peas With Collard Greens

By *MARTHA ROSE SHULMAN*

½ pound black-eyed peas, rinsed
3 Tbsp extra virgin olive oil
1 large onion – chopped
3 cloves garlic – minced
1 bay leaf
salt to taste
1 bunch collard greens – leaves chopped
2 Tbsp tomato paste dissolved in ½ cup water
¼ – ½ cup chopped fresh dill
fresh ground pepper to taste
feta cheese or lemon juice as optional toppings

- Place the black-eyed peas in a large saucepan, cover with water by two inches, bring to a boil and then drain.
- Combine with half the onion and one of the garlic cloves in the saucepan. Add water to cover by two inches, and bring back to a simmer.
- Add the bay leaf, and reduce the heat. Add salt to taste, cover and simmer 30 minutes, until the beans are just tender. Drain through a strainer set over a bowl.
- Meanwhile, preheat the oven to 350 degrees. In a large, ovenproof lidded skillet or Dutch oven, heat 2 Tbsp of the olive oil over medium heat and add the remaining onion.
- Cook, stirring, until tender, about five minutes, and add the remaining garlic. Stir together for 30 seconds to a minute, until fragrant.
- A handful at a time, stir in the greens. As the greens wilt, stir in another handful, until all the greens have been added and have collapsed in the pan.
- Add the dissolved tomato paste and stir together. Add salt to taste. Add the beans and enough cooking liquid to barely cover everything, cover and place in the oven for 30 minutes, until the collards are tender and the beans very soft.
- Uncover the pot, and add a bit of liquid if the beans are dry. Stir in the remaining Tbsp of olive oil and the dill, cover and continue to simmer for another 10 minutes. Add salt and freshly ground pepper to taste. Serve warm or hot. If you wish, top with crumbled feta or a squeeze of lemon.



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