

# Collard Green and Black-Eyed Pea Soup

*From – eatingwell.com*

1 Tbsp extra-virgin olive oil  
1 large onion, diced  
1 large carrot, sliced  
1 stalk celery, sliced  
5 cloves garlic (4 sliced and 1 whole), divided  
1 sprig fresh thyme  
¼ tsp crushed red pepper, or to taste  
4 cups reduced-sodium chicken broth  
1 (15 oz) can diced tomatoes  
5 cups chopped collard greens or kale leaves (about 1 bunch), tough stems removed  
1 (15 oz) can black-eyed peas, rinsed  
6 ½” thick slices baguette (preferably whole-grain), cut on the diagonal  
6 Tbsp shredded Gruyere or Swiss cheese  
2 slices cooked bacon, finely chopped

- Heat oil in a Dutch oven over medium heat.
- Add onion, carrot and celery and cook, stirring, until just tender, 5 to 7 minutes.
- Add sliced garlic, thyme and crushed red pepper and cook, stirring, until fragrant, about 15 seconds.
- Increase heat to high and add broth, tomatoes and their juice. Bring to a boil, scraping up any browned bits.
- Stir in collard greens. Reduce heat to maintain a simmer and cook, stirring occasionally, until the greens are tender, 5 to 10 minutes.
- Discard the thyme sprig. Stir in black-eyed peas. Remove from the heat and cover.
- Position rack in upper third of oven. Preheat broiler.
- Place baguette slices on a baking sheet and broil until lightly toasted, 2 to 4 minutes. Rub each bread slice with the remaining garlic clove. Discard garlic. Turn the slices over and top with cheese. Broil until the cheese is melted, 1 to 3 minutes.
- Serve the soup topped with the cheese toasts and bacon.



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