

# Garlicky Black-Eyed Peas 'n' Greens

From – *Moosewood Restaurant Low-Fat Favorites*

2 cups dried black-eyed peas  
4 garlic cloves, peeled  
 $\frac{3}{4}$  lb collard greens, kale or mustard greens – rinsed and chopped (about 6 cups loosely packed)  
1 tbs olive oil  
2 to 4 tbs 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, heat 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.



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