

# Black Eyed Peas and Good Luck Greens



# BLACK EYED PEAS AND GOOD LUCK GREENS

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## *ingredients*

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1/3 cup carrots, diced  
1/3 cup celery, diced  
2/3 cup onion, diced  
1/4 teaspoon garlic powder  
1/2 teaspoon smoked paprika  
2 teaspoon low-sodium soy sauce  
1 bunch of kale, collard, chard, or mustard greens  
1 15-oz can of black-eyed peas, drained and rinsed  
1 15-oz can of diced tomatoes with liquid  
1 tsp apple cider or red wine vinegar  
1 1/2 tablespoons oil  
Cayenne pepper or hot sauce

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## *directions*

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Prepare greens by washing and cutting off stems.  
Tear or chop greens into bite-sized pieces.  
In a heavy-bottomed pot, heat oil over medium heat.  
Add carrots, celery, and onion and cook until softened.  
Add all spices, and cook for 2-3 minutes.  
Stir in greens, black-eyed peas, and tomatoes.  
Simmer 10-15 minutes or until greens are desired consistency.  
Prior to serving, stir in vinegar

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## *notes*

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You can use dried black- eyed peas, prepared to package directions.