

PROSPERITY PEAS WITH COLLARD GREENS

INGREDIENTS

1 cup brown rice
3 tablespoons olive oil
2 cloves garlic, minced
1 bunch collard greens
2 cups diced tomatoes (fresh or
canned)
3 cups black eyed peas (cooked,
canned, or thawed from frozen)
red wine vinegar or apple cider
vinegar to taste
maple syrup to taste
salt & pepper to taste

METHOD

Put rice in a pot with 2½ cups water. Bring to a boil, cover and then simmer for about 45 minutes, or until the liquid is absorbed and the rice is tender. Set aside.

Prepare the collard greens: remove the stems, stack the leaves, and slice them into ¼ inch wide strips.

Heat the olive oil in a wide, deep sauté pan or pot. Add the greens to the hot oil, turning with tongs or a spoon to coat them with oil. (This will prevent them from discoloring while they cook.)

Add the garlic and sauté, mixing with the collards, until fragrant, about 2 minutes. Add the tomatoes and black eyed peas.

Cover the pan and simmer until the collards are as tender as you would like them to be. Season with maple syrup, vinegar and salt and pepper to taste.

Enjoy the beans and collards on top of rice.