



Curried Collards 'n Black-Eyed Peas:

a new twist for a New Year's tradition!

- from Denise's Kitchen

Ingredients:

2-3 tbsp of organic coconut oil
1 large organic red onion, thinly sliced
3/4 cup of mild jalapeno pepper rings (in the jar), chopped up
3 cloves of minced organic garlic
1 heaping tbsp of freshly minced ginger
2 tbsp of organic curry powder
1 tsp of garam masala (an Indian spice mix)
1 tsp of sea salt
3 cups of organic vegetable broth (more if necessary)
3 tbsp of organic sugar
4-5 tbsp of organic tomato paste (from 6 oz can)
1 pound of organic red potatoes, cubed with skin on
1 bunch of organic collard greens, stems removed & chopped into bite-size pieces
2 (15 oz) cans of organic black-eyed peas, drained
1 (13.5 oz) can of organic coconut milk
8 servings of prepared organic Basmati rice
Jar of your favorite mango salsa (optional)

Directions:

In a 4-quart pot, saute the sliced onion in coconut oil for 5 minutes until slightly browned. Add the jalapenos, garlic & ginger and saute a bit more. Stir in the curry powder, garam masala, sea salt, vegetable broth, sugar & tomato paste. Continue to stir over medium heat until the tomato paste has dissolved. Add the potatoes, cover your pot & bring to a quick boil. Reduce heat & simmer for about 5 minutes until potatoes are slightly tender. Add the collards & coconut milk and simmer for 5 more minutes until your greens are tender. Add the black-eyed peas & heat through. Once hot, turn off the heat & let sit for 5 minutes or so to test the sauce & adjust to your liking. Spoon a plentiful portion over prepared Basmati rice and top with a few spoonfuls of your favorite mango salsa (optional). Enjoy the bountiful flavors & have a Happy New Year!