



**CAMP
SOUTHERN
GROUND**

BLACK-EYED PEA SOUP

INGREDIENTS

- 1 tablespoon olive oil
- 1 medium onion, diced
- 2 cloves garlic, minced
- 1 large carrot, diced
- 2 celery stalks, diced
- 1 teaspoon smoked paprika
- 1 teaspoon dried thyme
- 1 bay leaf
- 4 cups vegetable or chicken broth
- 3 cups cooked black-eyed peas (or two 15-oz cans, rinsed and drained)
- 1 can (14.5 oz) diced tomatoes
- 1 cup chopped collard greens or kale
- Salt and pepper to taste
- Optional toppings: chopped parsley, a splash of hot sauce, or crumbled cornbread



INSTRUCTIONS

1. In a large pot, heat the olive oil over medium heat. Add the onion, garlic, carrot, and celery. Cook until the vegetables are softened, about 5 minutes.
2. Stir in smoked paprika, thyme, and the bay leaf, letting the spices bloom for 1-2 minutes.
3. Pour in the broth, black-eyed peas, and diced tomatoes. Bring the mixture to a boil, then reduce the heat to low and let it simmer for 20 minutes.
4. Stir in the collard greens or kale and cook for another 10 minutes, or until the greens are tender.
5. Remove the bay leaf and season the soup with salt and pepper as needed.
6. Ladle into bowls, garnish with your choice of toppings, and enjoy a hearty bowl of good fortune!