



Black-Eyed Pea Stew with Collards & Rice

by Carla Hall



A Southern New Year's essential, this stew layers smoky black-eyed peas, tender collards, and warm spices into a comforting bowl that symbolizes luck, prosperity, and fresh starts.

Prep Time:
20 Mins

Cook Time
45 mins

Serves:
4-6 Servings

Level:
Beginner

Ingredients

Stew

- 2 tbsp olive oil
- 1 onion, diced
- 3 cloves garlic, minced
- 1 smoked turkey leg or ham hock
- 3 cups chicken broth
- 2 cups black-eyed peas (cooked or canned, drained)
- 1 bunch collard greens, stemmed & chopped
- 1 tsp smoked paprika
- ½ tsp chili flakes
- Salt & pepper

For Serving

- Cooked white rice
- Hot sauce

Instructions

Step 1

Heat olive oil in a large pot over medium heat. Add onion and garlic; cook until softened.

Step 2

Add smoked turkey leg or ham hock and chicken broth. Bring to a simmer.

Step 3

Stir in black-eyed peas, collard greens, smoked paprika, and chili flakes.

Step 4

Simmer for 25–30 minutes until greens are tender.

Step 5

Remove turkey leg or ham hock, shred the meat, and return it to the pot.

Step 6

Season with salt and pepper.

Serving & Finishing

- Spoon over rice
- Finish with hot sauce.