

# Harissa Black Eyed Peas & Collard Greens Soup

WITH TEXAS HILL COUNTRY HARISSA OLIVE OIL



## Ingredients

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- 1 pound dried black-eyed peas (about 2½ cups)
- 5 slices thick-cut bacon (skip for vegan)
- 2 tablespoons Harissa Infused EVOO (or Garlic Infused)
- 1 large diced onion
- 2 large diced carrots
- 2 ribs diced celery
- 1½ cups frozen or fresh chopped collard greens, thawed
- 15 oz. canned diced tomatoes with green chilis
- 3 cloves garlic, minced
- 4 cups chicken broth (vegetable if vegan)
- 1 tablespoon harissa powder
- 1 bay leaf
- 1 tablespoon of thyme
- Kosher salt and freshly ground black pepper



## Notes

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## Directions

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1. Soak peas overnight. Submerge the peas in water, add a tablespoon of salt, and cover. If you don't have the time for this, soaking for an hour will still help.
2. Before you start cooking, chop up all your ingredients. You'll need to cut your bacon, veggies, and garlic and set aside.
3. Then, add your bacon to a skillet on medium heat with 2 tablespoons of your harissa infused olive oil and your minced garlic. Cook lightly, do not let your bacon get crispy. Just enough to get build some bacon grease and cook slightly.
4. Next, add your onions, carrots and celery and saute. Cook for a few minutes, until softened.
5. Now you'll add your black eyed peas (after draining them), chicken broth, bay leaf, thyme, and harissa and bring to a boil. Then cover and simmer on low for around 1 hour, or until peas are tender.
6. After your peas are tender, you'll add your can of tomatoes, collard greens, and salt and pepper to taste. Let simmer until your greens are cooked through.