

Slow Cooker Black Eyed Peas and Collard Greens

Slow Cooker Black Eyed Peas and Collard Greens is the perfect Southern comfort food to celebrate New Year's Day or ANY day! Made with a leftover ham bone and simmered in a rich tasty broth, these Slow Cooker Black Eyed Peas and Collard Greens are a delicious addition to your New Year's Day menu.



4.47 from 28 votes

| Prep Time | Cook Time | Total Time |
|-----------|-----------|---------------|
| 15 mins | 8 hrs | 8 hrs 15 mins |

Course: Main Course, Soup Cuisine: American Servings: 8 people Calories: 295.4kcal
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Ingredients

- 1 large ham bone with meat still on the bone
- 1/2 large sweet onion diced
- 6 cloves garlic minced
- 64 ounces chicken stock
- 1 teaspoon salt or Creole seasoning
- 2 teaspoons garlic powder
- 2 teaspoons onion powder
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon black pepper
- 8 ounces tomato sauce or favorite traditional spaghetti sauce ... sounds weird but it works :)
- 1 tablespoon apple cider vinegar
- 16 ounces dried black eyed peas
- 2 - 3 cups chopped collard greens
- 3/4 cup wild rice

Instructions

1. To make this Slow Cooker Black Eyed Peas and Collard Greens recipe, start by pouring your black eyed peas into a large strainer and running them under cold water. Take care to remove any broken or discolored beans and any lumps of dirt or foreign material mixed in with your beans. Once cleaned, set aside.
2. Add your leftover ham bone to your slow cooker and then add in the onion, minced garlic, chicken stock, spices, vinegar and tomato sauce. Stir lightly to combine before adding in the black eyed peas and chopped collard greens. Cover and cook on High for 2 hours before stirring in the wild rice. Return the cover and continue cooking on Low for 4 hours.

3. At that point, carefully (it's HOT!) remove the ham bone and cut away any meat still clinging to the bone. Return the meat to the slow cooker and give it all a quick stir. Cook on Low for another 30 minutes to 1 hour. Once done, use a spoon to skim any ham grease from the top of the soup and serve up with an extra sprinkle of cayenne or a shot of hot sauce and some corn bread or good crusty bread.

Notes

PRO TIPS FOR MAKING BLACK EYED PEAS AND COLLARD GREENS

- Make sure you are using a large enough slow cooker for your Slow Cooker Black Eyed Peas and Collard Greens. The ham bone we had saved had a ton of meat still on the bone (yay!) so it took up a lot of space in the crock pot. Things got a little dicey once the wild rice was added :)
- Be sure to rinse and clean your black eyed peas. You know how sometimes we all short cut a step or two in the kitchen? Don't let this point be one of them.
- Collard greens are standard fare with black eyed peas but if you are not a fan, feel free to substitute them with mustard greens, kale or any other wild greens you prefer.
- You can use pre-bagged greens if your grocer carries them. If you are using greens in a bunch, remove the stems and chop the leaves into 1 to 2-inch pieces.
- You may have to let some of your greens wilt a bit to add in more if you are limited on slow cooker space depending on the size of your crock pot and ham bone.

The logo for 'A Wicked Whisk' features the brand name in a black, cursive script font. The text is set against a vibrant pink background that has a horizontal, brush-stroke-like texture.

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Nutrition

Serving: 8g | Calories: 295.4kcal | Carbohydrates: 22.8g | Protein: 20.1g | Fat: 13.7g |
Polyunsaturated Fat: 0.1g | Sodium: 1023.6mg | Potassium: 57.2mg | Fiber: 3.5g | Sugar: 3.8g |
Vitamin A: 835IU | Vitamin C: 8.2mg | Calcium: 57mg | Iron: 1.6mg