

# WHAT'S 4 DINNER?

#RECIPESTHATDISH



## NEW YEAR'S DAY SOUP

- *When making this in NYC, it was hard to find Ro-Tel, so I substituted a 14oz can of diced tomatoes (you could even buy the Fire Roasted ones, if you're feeling sassy!), and one of those teeny tiny cans of hatch green chilies. But it's also good with just plain ol' diced tomatoes.*

- *When doubling the recipe, I use a can of Ro-Tel, and then another can of plain diced tomatoes.*

- *You can also add chopped parsley at the end, if you feel it needs some brightness.*

Serves 4-6

### INGREDIENTS:

- 1 medium yellow onion, diced
- 1 large carrot, diced
- 3 tablespoons olive oil
- 6 cloves garlic, minced
- 1/2 pound collard greens, stems removed, chopped
- 1/2 pound cooked ham, diced
- 2 tablespoons apple cider vinegar, divided
- 4-6 cups chicken broth (depending on how stew-y you want it)
- 3 tablespoons chopped chipotle chilies in adobo
- 1 can of Ro-Tel tomatoes
- 3-5 sprigs fresh thyme, tied together with butcher's twine
- 2 (15-ounce) cans black-eyed peas, drained & rinsed (or 1 lb. bag of Frozen Black-Eyed Peas)
- Kosher Salt & Black Pepper

### METHOD:

1. In a large pot, cook the onion and carrots in olive oil on medium-low heat for 5-7 minutes, or until onions start to turn golden. Add the garlic and cook for 1 more minute.
2. Add to the pot the collard greens, ham, vinegar, broth, chipotles, Ro-Tel tomatoes, and thyme, and bring to a boil. Reduce heat to a lively simmer, and cook for 15 minutes, stirring occasionally.
3. Add black-eyed peas and continue to simmer soup for another 45 minutes. Add salt and pepper to taste. Stir in the final tablespoon of apple cider vinegar just before serving.