

Black-Eyed Pea And Spinach (Or Collard Greens) Soup **Bonnie**

Ingredients:

1 pkg kielbasa or smoked sausage

1 Tsp extra-virgin olive oil

1 medium yellow onion, chopped

1 1/2 cups peeled, diced potatoes

16 oz pkg frozen black-eyed peas or 15 oz can black-eyed peas, rinsed

1 bag fresh spinach or chopped fresh collard greens (about 1 lb) -- add the spinach or collard greens to the soup about 45 minutes before the soup is done

32 oz chicken broth

1 Tbsp garlic powder

2 Tsp coarsely ground pepper

Directions:

Cut the sausage in half lengthwise, then crosswise into 1/4 inch slices. In a large pot over medium flame, heat the oil. Add the sausage and cook, stirring often, until lightly browned, about 2 to 3 minutes. Add the onion and sauté until softened, 3 to 4 minutes. Add the potatoes, black-eyed peas, and broth. Bring to a low boil, cover the pot, and cook over low heat for 2 hours. Add spinach or collard greens about 45 minutes before soup is done. Stir frequently.

Serves 4