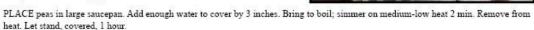


Slow-Cooker Black-Eyed Peas

Talk about real Southern comfort food!!

Servings:12 servings

- l lb. black-eyed peas, rinsed
- 4 carrots, peeled, chopped
- l large onion, chopped
- 4 slices Bacon, chopped
- 2 cans (14-1/2 oz. each) fat-free reduced-sodium chicken broth
- $1\ \mathsf{can}\ (10\ \mathsf{oz.})$ reduced-sodium diced tomatoes and green chiles, undrained
- 1 cup water
- l pkg. (7 oz.) Slow Cooked Ham
- 1-1/2 tsp. ground cumin
- 1 bunch mustard greens, chopped
- 6 cups hot cooked long-grain white rice



COOK and stir carrots, onions and bacon in skillet on medium heat 8 min. or until onions are crisp-tender. Meanwhile, bring broth, tomatoes and water to boil in saucepan.

DRAIN peas; place in slow cooker. Add cooked vegetables, broth mixture, ham and cumin; stir. Cover with lid; cook on LOW 5 to 6 hours (or on HIGH 2-1/2 to 3 hours).

STIR in greens. Cook, covered, 30 min. or just until greens are tender. Serve with rice.



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