



## Slow-Cooker Black-Eyed Peas

Talk about real Southern comfort food!!

**Servings:** 12 servings

1 lb. black-eyed peas, rinsed  
4 carrots, peeled, chopped  
1 large onion, chopped  
4 slices Bacon, chopped  
2 cans (14-1/2 oz. each) fat-free reduced-sodium chicken broth  
1 can (10 oz.) reduced-sodium diced tomatoes and green chiles, undrained  
1 cup water  
1 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



PLACE peas in large saucepan. Add enough water to cover by 3 inches. Bring to boil; simmer on medium-low heat 2 min. Remove from heat. Let stand, covered, 1 hour.

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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