

Braised Collard Greens with Ham Hock and Fire Roasted Tomatoes

Ingredients

2 tablespoons extra-virgin olive oil
1 medium yellow onion, diced
3 garlic cloves, smashed and peeled
2 1/2 pounds collard greens, stems discarded and leaves torn into 2-inch pieces
Coarse salt and ground pepper
1 can (28 ounces) fire-roasted whole peeled tomatoes
1 smoked ham hock
3 cups of chicken broth
1 can (15 ounces) black-eyed peas, rinsed and drained
Nitrate free bacon cooked crispy
Feta cheese for topping
Steamed rice for serving, optional

Directions

In a large Dutch oven or heavy pot, heat oil over medium. Add onion and garlic and cook until onion softens, about 4 minutes. Add greens, cover, and cook until mostly wilted, about 4 minutes. Uncover and cook, stirring, until completely wilted, 2 minutes. Season with salt and pepper. Add tomatoes, breaking them apart as you go. Add ham hock and chicken broth and bring to a boil; reduce to a medium to low simmer. Partially cover and cook, stirring occasionally, until greens are tender and ham separates from bone, about 2 1/2 hours, adding more water if needed. Remove ham from pot and let rest until cool enough to handle. Discard skin and bone; dice meat. Return ham to pot; stir in beans. Stir in bacon. Serve warm and top with feta cheese. Serve with rice if desired.

Pairs perfectly with the 2016 Ten By Ten Barbera.