

# Cozy Black Eyed Peas

## Ingredients:

- 1 teaspoon olive oil
- 14 ounces Andouille or Kielbasa smoked sausage, sliced (can sub left over ham if desired)
- 4 slices bacon, chopped
- 1 medium onion, diced
- 3 garlic cloves, minced
- 1 red pepper, diced
- 2 (14.5-ounce) cans fire-roasted diced tomatoes, undrained
- 4 cups chicken broth if using dry beans OR 2 cups chicken broth if using frozen or canned beans
- 1 jalapeno- seeded and diced (omit for less spicy)
- 2 cups dried black-eyed peas, rinsed, OR 28 oz frozen OR canned black eyed peas
- 1/2 teaspoon dried thyme
- 1/2 teaspoon crushed red pepper flakes (omit for less spicy)
- 1 tsp salt and 1/2 tsp pepper

## Directions

1. In a Dutch oven, heat olive oil over medium-high heat. Add sausage and bacon and cook until sausage is browned and bacon is crispy. Remove with a slotted spoon and set aside. ( I do this step in my crockpot because it has a saute feature)
2. Add onion to the grease in the Dutch oven and cook until soft, about 5 minutes.
3. Add garlic and cook for 1 more minute. (I do this step in my crockpot because it has a saute feature)
4. Add onion, jalapeno (if using) meat, tomatoes, chicken broth, black-eyed peas, dried thyme, and red pepper flakes to a crockpot and season with salt and pepper
5. Cover and cook on high for 7 hours if using dry beans. If using frozen or canned beans, cook on high for 4 hours.
6. Enjoy!!

MADE WITH LOVE

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