

# Collard Green Soup

## INGREDIENTS

- ☐ 1 tablespoon Olive Oil
- ☐ 2-3 Cups Chopped Smoked Ham
- ☐ 1 diced onion
- ☐ 3 cloves minced garlic
- ☐ 2 (16 oz) jars Chicken Bone Broth
- ☐ 2 (16 oz) bags frozen chopped collard green
- ☐ 2 (15.5 oz) cans of Black-Eyed Peas, drained and rinsed
- ☐ 2 (14.5 oz) cans of diced tomatoes
- ☐ Salt
- ☐ Pepper



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## YIELD

**6-8**

## PREP TIME

**5 MIN**

## TOTAL TIME

**25MIN**

## DIRECTIONS

- ☐ Heat the oil in a large stock pot or Dutch oven of medium-high heat. Add the onion and ham and cook until the onion is translucent, about 5 minutes. Add the garlic and cook for about 1 minute.
- ☐ Add the broth and collard greens, bring to a boil, then reduce to a simmer. Stir in the beans and tomatoes. Add salt and pepper to taste. Cover and cook for 20 to 25 minutes or until the collard greens are cooked to your desired tenderness. Serve with piping hot cornbread.

## ORIGINAL RECIPE FOUND AT:

<https://southernbite.com/collard-green-soup-with-ham-and-beans/>

