

Pressure Cooker Black-Eyed Peas

Ingredients:

- 1 Tbsp olive oil
- 1 small onion, chopped
- 2 celery stalks, diced
- 1 bell pepper, chopped
- 2 bay leaves
- ½ teaspoon dried thyme
- 3 teaspoons smoked paprika
- ½ teaspoon pepper
- ¼ - ¾ teaspoon salt (adjust salt based on your collard greens)
- 2 teaspoons of minced garlic
- 1-2 Tablespoons of chopped jalapeño pepper
- 3 ½ cups chicken broth
- 2 teaspoons balsamic vinegar
- 2-4 slices cooked bacon, chopped
- 1 ham hock + extra leftover ham (1-2 cups)
- 1 1/4 cups black-eyed peas, sorted and rinsed—not overnight soaked
- 1 cup canned collard greens or 2 cups fresh

Directions:

1. Add oil to your pressure cooker and turn the pot to saute/sear. Once hot, add onion, celery, bell peppers, and bay leaves. Cook, stirring occasionally until the onion is soft and turns translucent.
2. Add in the thyme, smoked paprika, and pepper. If you are using canned pre-seasoned collard greens, only add ¼ tsp salt at this point. You can always add more salt later.
3. Add in the jalapeno and garlic and stir constantly for 30 seconds so your garlic doesn't burn.
4. Add the broth, balsamic vinegar, bacon, and ham hock. Stir in the black-eyed peas, and fresh collard greens, if using. DO NOT ADD canned collard greens at this point, only fresh.
5. Cancel the saute/sear function and set the pot to High Pressure for 17 minutes.
6. Allow your beans to come down from pressure naturally for 15 minutes. At the end of 15 minutes release the remaining pressure (there might not be much).
7. Open the pot and remove bay leaves and ham hock. Add in the canned collard greens and extra left over ham. Stir to warm through (you can set your pot to saute/sear for another minute or two if needed, but the residual heat in the pot will warm the already cooked ingredients).

Original recipe from Simply Happy Foodie: <https://www.simplyhappyfoodie.com/instant-pot-black-eyed-peas/>