

Pork Tenderloin with Black-Eyed Peas & Collard Greens

Prep time: 10 minutes

Cook time: 45 minutes

Total time: about an hour

Ingredients:

(this recipe is doubled)

- 8 oz cubed pork tenderloin
- 2 cups frozen black-eyed peas
- 1 bunch large chop/sliced collard greens (de-stemmed)
- 1 small chopped onion
- 2 small-dice carrots
- 1 stalk small-dice celery
- 3 cloves of fine chop garlic
- 2 cans of diced (no salt) tomato (14.5 oz)
- 2 cups no-salt chicken broth (Trader Joes Low Sodium Chicken Stock)
- 2 tablespoons extra virgin olive oil
- ½ cup of good grated parmesan (¾ cup of generic)
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh sage
- 1 bay leaf
- 1 sprig of thyme
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon cracked black pepper
- 1 squeeze of lemon

Instruction:

1. Heat 2 tbl EVOO over medium heat
2. Add rosemary & sage to the cubed pork tenderloin & mix
3. Add pork to the EVOO & brown for 5 minutes.
4. Take pork out of pot & put the trinity of chopped onion, carrot, celery in. Soften for 3 minutes. Then add garlic, sprig of thyme, bay leaf & cook for another minute
5. Add pork tenderloin back into the pot with the black-eyed peas, diced tomato, chicken stock, garlic powder, onion powder & pepper. Bring to a boil. Once boiling cover & reduce to a simmer for 25 minutes.
6. Add collard greens & stir. Cover & continue cooking for another 15-20 minutes. (test beans)

7. Turn off heat. Remove sprig of thyme & bay leaf. Strain juice (but keep the juice in a pouring vessel to add to the puree) Add the cooked ingredients into a food processor with a squeeze of lemon & ½ cup of parmesan. Add ¼ cup of the cooking liquid. Pulse to the desired consistency adding more liquid if needed.

For the hosts & guests we can serve the puree on a crostini with additional parmesan on top!