



## Slow Cooker Smoky Black-Eyed Peas



- 1 medium onion, chopped
- 1/2 medium bell pepper, chopped
- 2 cloves minced garlic, or 1/2 teaspoon garlic powder
- 2 small or 1 large jalapeno pepper, ribs and seeds removed and finely chopped (optional)
- 1 pound dried black-eyed peas, sorted and rinsed
- 1 package (12 ounces) smoked turkey sausage, cubed
- 1/2 teaspoon Cajun seasoning
- 1/4 teaspoon ground black pepper, or to taste
- 2 small bay leaves
- 7 cups water
- **1.** Wash hands with warm water and soap, scrubbing for at least 20 seconds.
- **2.** Rinse produce under cool running water and gently scrub using a clean vegetable brush before chopping.

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- **3.** Add all ingredients to a 6-quart or larger slow cooker.
- **4.** Cook on high for 5 hours or until peas are tender, adding more water if needed.
- 5. Remove bay leaves.
- **6.** Serve over hot, cooked brown rice, if desired.
- **7.** Refrigerate leftovers within 2 hours.

**Stovetop option:** Sauté chopped vegetables in 1 tablespoon vegetable oil in a large pot over medium heat. Cook for 5 minutes or until tender. Add all remaining ingredients, increasing water to 8 cups. Bring mixture to a full boil. Reduce heat to low, cover, and cook for 1 hour or until peas are tender.

Makes 12 servings Serving size: 1 cup Cost per recipe: \$6.69 Cost per serving: \$0.56

# SNAP Supplemental Nutrition Assistance Program

This institution is an equal opportunity provider. This material was partially funded by USDA's Supplemental Nutrition Assistance Program — SNAP.

## Nutrition facts per serving:

180 calories; 3g total fat; 1g saturated fat: Oa trans fat; 20mg cholesterol; 240mg sodium; 26g total carbohydrate; 4g dietary fiber; 4g total sugars; Og added sugars; 13g protein; 0% Daily Value of vitamin D; 4% Daily Value of calcium; 20% Daily Value of iron; 10% Daily Value of potassium.

#### Source:

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