



Broiled Pollock

with Black-eyed Peas & Wilted Greens



20-30min



2 Servings

Poor collard greens: just trying to get by in a kale-obsessed world. But collards are just as packed with essential vitamins and minerals and can be eaten cooked or raw, too. We like to pair them with meaty black-eyed peas and a piece of broiled fish. The fish stays light and fresh under some thinly sliced lemon, but once you hit those beans and greens with Tabasco--oh baby!--you'll be making t...

What we send

- black eyed peas
- red onion
- Tobasco
- tomato paste
- garlic
- collard greens
- lemon

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large pot
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 480.0kcal



1. Prep vegetables

Trim ends off onion and peel. Halve and thinly slice. Peel and thinly slice garlic. Rinse and drain black-eyed peas.



2. Prep collard greens

Working one at a time, using a sharp knife, remove stem and thick rib from center of each leaf. Stack leaves on top of one another and cut into 1 ½-inch strips.



3. Cook aromatics

Heat 2 tablespoons oil in a large pot over medium high. Add onion and season with salt and pepper. Cook, stirring occasionally, until softened and golden, about 4 minutes. Add garlic and cook until fragrant, about 1 minute. Stir in tomato paste and cook 1 minute.



4. Finish beans and greens

Add black-eyed peas to pot and cook, 1 minute. Add 1 ½ cups water and season with salt and pepper. Bring to a simmer and add collard greens. Cover pot and reduce heat to medium-low. Cook, stirring occasionally, until greens are tender and wilted, 12-15 minutes.



5. Broil fish

Preheat broiler with rack in the highest position. Thinly slice half of lemon. Rub fish with 1 teaspoon olive oil and place on a rimmed baking sheet; season with salt and pepper and top with lemon slices. Broil fish until just cooked through, about 5 minutes.



6. Serve

Stir Tabasco into beans and greens. Cut remaining half of lemon into wedges and serve with fish, beans and greens. Enjoy!