

# CreakyKitchen

Cooking tips for the chronic disease community



## RECIPE

### BLACK-EYED PEA BRUSCHETTA

#### INGREDIENTS

- 1 baguette, cut into 1/4" thick slices
- 2 tbsp. EVOO, plus more for drizzling
- 4 oz. finely chopped pancetta or bacon (can omit and use all EVOO)
- Kosher salt
- Fresh black pepper
- 1/2 bunch of fresh collard greens, washed, stemmed, and finely chopped
- 1 (15.5-oz.) can black-eyed peas, drained and thoroughly rinsed
- 1 red bell pepper, finely chopped
- 1 scallion or 1/2 small red onion or 1 shallot, finely chopped
- 1 clove garlic, grated
- 2 tbsp. apple cider vinegar
- 1 tbsp. fresh thyme leaves, chopped or 1 tsp dried thyme
- 2 tsp. dijon mustard
- 1 tsp. honey
- 1/2 tsp. cajun seasoning
- 4 oz. goat cheese or other savory spreadable cheese such as Boursin at room temperature

## DIRECTIONS

1. Preheat oven to 350° and arrange bread slices between 2 baking sheets. Lightly drizzle with oil on both sides. Bake, flipping halfway through, until crispy and toasted, about 10 minutes. Season lightly with fresh black pepper when toasted.
2. Meanwhile, in a medium skillet over medium-high heat, cook pancetta, stirring occasionally, until fat begins to render, and pancetta starts to crisp and turn brown on all sides, 7 to 8 minutes. Using a slotted spoon, transfer pancetta to paper towels to drain, reserving excess fat in skillet. (Skip this step if not using).
3. In a medium bowl, massage 1/2 tsp. salt into collard greens until greens begin to release water and soften, about 2 minutes. You can use tongs to do this if necessary. Add rinsed and drained black-eyed peas, bell pepper, scallion or onion/shallot, and garlic and toss until combined; season with 1/2 tsp. salt.
4. In a small bowl, combine vinegar, thyme, mustard, honey, Cajun seasoning, ¼ tsp black pepper and 1/4 tsp. salt. Drizzle in reserved pancetta fat (you should get about 1 tbsp.) and remaining 2 tbsp. oil, whisking after each tbsp. (Or all EVOO if not using pancetta/bacon), until vinaigrette is smooth and emulsified. Pour over pea mixture and toss to coat.
5. Spread toast with a thin layer of cheese of your choice. Top with 1 tbsp. pea mixture. Sprinkle with pancetta (if using).