



EAT MORE BURN MORE

BLACK EYED PEAS GREEN CHILI



Active time: 25 minutes

Cook time: 20 minutes

Yield: 4 servings

INGREDIENTS:

½ tbsp extra virgin olive oil	1 poblano chili, seeds and stem removed
1 lb Canadian ham hocks (or cooked ham), roughly chopped	1 lb tomatillos, husks removed, rinsed
1 large onion, chopped	2 cups cilantro leaves
6 garlic cloves, thinly sliced	Salt to taste
¾ tsp ground coriander	Freshly ground black pepper
¾ tsp ground cumin	1 cup plain Greek yogurt (for serving)
2 cans black-eyed peas, drained	

PREPARATION:

1. Heat oil in a Dutch oven over medium high heat. Sear ham hocks, turning occasionally, until browned all over, about 5 minutes.
2. Add onion and garlic. Cook, stirring occasionally, for about 5 minutes. Add coriander and cumin and cook, stirring, just until fragrant, about 1 minute more. Add black-eyed peas and 2 cups of water and bring to a simmer. Reduce heat; cover pot, and simmer, stirring occasionally, for 15 minutes.
3. Meanwhile, preheat broiler to high and broil the poblano chili, tossing occasionally, until lightly browned around the edges but still vibrantly colored, about 5 minutes. Let cool and remove the black skin if necessary.
4. Transfer chili, tomatillos, and cilantro to a blender and purée until smooth.
5. Stir the herb mixture into the bean and ham casserole, season with salt and pepper, and serve chili verde topped with Greek yogurt.

Do Ahead: Chili verde can be made 3 days ahead. Cover and chill.