

# Hearty One-Pot Black-Eyed Pea Stew With Kale and Andouille Recipe

## Ingredients

- 1 tablespoon extra-virgin olive oil
- 12 ounces andouille sausage, cut into 1/4-inch slices
- 6 ounces salt pork or slab bacon, cut into 1/2-inch lardons
- 1 large leek, white and pale green parts only, finely chopped (about 1 1/2 cups)
- 1 large onion, finely chopped (about 1 1/2 cups)
- 2 stalks celery, finely diced (about 1 cup)
- 1 large green bell pepper, finely chopped (about 1 cup)
- 1 jalapeño pepper, minced
- 1/2 teaspoon red pepper flakes
- 3 medium cloves garlic, thinly sliced
- 1 bunch kale, stems removed, leaves roughly chopped, (about 3 quarts packed leaves)
- 1 pound dried black-eyed peas
- 2 quarts homemade or store-bought low-sodium chicken stock
- 2 bay leaves
- Kosher salt and freshly ground black pepper
- 1/3 cup apple cider vinegar

## Directions

1. Heat olive oil in a large Dutch oven over medium heat until shimmering. Add sausage and salt pork and cook, stirring occasionally, until lightly browned on all sides, about 12 minutes. Add leek, onion, celery, pepper, jalapeño, pepper flakes, and garlic and cook, stirring and scraping up browned bits from the bottom of the pan until softened and lightly browned, about 10 minutes. Stir in kale, cover, and cook until kale starts to wilt, about 3 minutes. Uncover, stir, and continue to cook uncovered until kale is completely wilted, another 5 minutes.
2. Add peas, chicken stock, and bay leaves. Season lightly with salt and pepper. Add water as necessary until beans are completely covered. Bring to a boil, reduce heat to low, cover, and cook until beans are completely tender, 45 minutes to 1 hour 15 minutes, depending on the size and age of your beans; add additional water if needed if stew dries out too much. Stir in vinegar, season to taste with salt and pepper, and serve. Soup can be stored in sealed containers in the refrigerator for up to 5 days.

