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Hoppin' Johns ~ Serves 4

¼ cup apple cider vinegar, divided
2 Tbs. honey
3 tsp. olive oil, divided
1 tsp. chili powder, divided
1 tsp. salt, divided
1 large bunch collard greens, chopped
1 small onion, chopped
3 ribs celery, chopped
2 cloves garlic, minced
1 ½ cups cooked brown rice
1 (15.5-oz) can black-eyed peas, drained and rinsed

1. Whisk together 2 Tbs. vinegar, honey, 1 tsp. olive oil, 1/2 tsp. chili powder, and 1/2 tsp. salt; set aside.

2. Heat remaining 2 tsp. oil in large skillet over medium heat. Add onion, celery, garlic, and remaining 1/2 tsp. chili powder. Cook 8 minutes, or until translucent. Add collard greens, vinegar-honey mixture, 1/4 cup reserved cooking liquid, 2 Tbs. vinegar, and remaining 1/2 tsp. salt. Cover, and cook 10 minutes, or until greens are tender.

3. Add rice and beans to skillet. Stir in 1/4 cup water and cook 3 minutes, or until heated through.

Nutritional Information per serving:

Calories: 285	Carbohydrates: 54 g
Total Fat: 4.5 g	Cholesterol: 0 mg
Saturated Fat: 0 g	Dietary Fiber: 7.5 g
Sodium: 600 mg	Protein: 9 g