

Portion size: 1 Serving

Blackened Shrimp with Collard Greens and Black-Eyed Peas

Southern flavors with greens, bacon and black eyed peas served with Cajun seasoning crusted shrimp

Yield: 6 servings

| | | | |
|------------|--------------------------|-------------------|--------------------------------|
| 2 Tbsp | Smoked Paprika | 4 oz | Black-Eyed Peas, Dry |
| 1/2 tsp | Thyme, Dried, Crushed | 3 oz | Applewood Bacon, Chopped |
| 1/2 tsp | Oregano, Dried, Crumbled | 1-1/2 cup | Diced Onions, Fresh |
| 1/4 tsp | White Pepper | 1 Tbsp, 1-1/2 tsp | Minced Garlic Cloves, Fresh |
| 1/4 tsp | Cayenne Pepper | 1-1/2 cup | Celery, Diced |
| 1/8 tsp | Ground Black Pepper | 1-1/2 cup | Diced Green Bell Peppers |
| 1/8 tsp | Garlic Powder | 1 lb, 2 oz | Collard Greens, cleaned, tough |
| 1/8 tsp | Onion Powder | 3 cups removed | Tomatoes Diced |
| 1/8 tsp | Kosher Salt | 3 cup | |
| 1 lb, 2 oz | 26/30 Shrimp, P&D, Raw | | |



Mix together all spices and toss with raw peeled shrimp. Marinate in the refrigerator for 1-2 hours.

Meanwhile, rinse dried beans and cook in boiling water until tender. About 20-45 minutes. Drain and set aside.

Cook bacon in a hot skillet. Once crisp, remove bacon bits and half the rendered fat (reserve). In the remaining fat, cook off onions and garlic until onions are translucent. Add the celery and peppers. Sauté for 2 minutes. Add the prepped greens and stir. Add the tomatoes, cover the pot with a lid, lower heat and simmer for 20 minutes until greens are tender. Add cooked bacon and stir well. Keep warm. Heat another skillet and add some of the reserved bacon fat. Add the shrimp and sauté until cooked through, about 3 minutes.

Cook in batches to get a nice crust on the shrimp and do not stir too much. Serve Collards and Peas in a plate and top with shrimp and garnish with remoulade.

Chef's Notes: Make extra remoulade and keep refrigerated for use as a spread for sandwiches.

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|---------------------------------------|-------------|------------------|---------------|------------------|-------------|-------------|-------------------|
| Calories (kcal) | Protein (g) | Carbohydrate (g) | Total Fat (g) | Cholesterol (mg) | Sodium (mg) | Sat Fat (g) | Dietary Fiber (g) |
| 271.5 | 27.9 | 27.2 | 7.1 | 168.2 | 467.1 | 1.5 | 8.3+ |
| + Indicates partial nutritional value | | | | | | | |