

# New Year's Day Good Fortune Soup (adapted from Gourmet)

Yield: 7 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/black-eyed-pea-soup-recipe-southern-living>

## Ingredients:

- 1/2 pound collard greens stems removed and chopped
- 1/2 pound cooked ham diced
- 30 ounces black-eyed peas can use fresh or frozen as well
- 1 onion small, diced
- 6 cloves garlic minced
- 1 carrot large, diced
- 5 chipotle chiles chopped
- 1 can tomatoes Ro-Tel
- 1 teaspoon thyme
- 4 cups chicken broth
- 2 teaspoons apple cider vinegar
- 1 pinch sugar
- 2 tablespoons bacon grease can use olive oil or vegetable oil if you prefer
- salt
- pepper

## Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 84 grams
3. Cholesterol: 20 milligrams
4. Fat: 9 grams
5. Fiber: 4 grams
6. Protein: 42 grams
7. SaturatedFat: 3 grams
8. Sodium: 630 milligrams
9. Sugar: 4 grams

Thank you for visiting our website. Hope you enjoy New Year's Day Good Fortune Soup (adapted from Gourmet) above. You can see more 15 black-eyed pea soup recipe southern living Deliciousness awaits you! to get more great cooking ideas.