Smokey Black-Eyed Peas
(Serves 8)

**Ingredients**
- 2 (15 ounce) cans of black eyed peas, drained and rinsed
- 2 tablespoons olive oil
- 2 lbs. cherry tomatoes, cut in half
- 2 lbs. haricot verts, cleaned and trimmed
- 2 medium onions, diced
- 5 cloves garlic, minced
- 2 tablespoons smoked paprika
- 2 teaspoons salt
- 1 teaspoon pepper

**Instructions**
1. Place a heavy skillet on medium heat then add oil and onion.
2. Cook onion until translucent.
3. Add garlic and cook for an additional 30 seconds making sure not to burn the garlic.
4. Add the smoked paprika and haricot verts and mix well.
5. Add salt, black eyed peas, and cherry tomatoes and mix well.
6. Cook on medium heat until the haricot verts are tender.
7. Serve immediately.