

## Ham-and-Greens Pot Pie with Cornbread Crust

Dairy Free

READY IN

SERVINGS

CALORIES

COMMAN COURSE

MAIN DISH

DINNER

## **Ingredients**

15.8 ounce black-eyed peas rinsed drained canned
3 cups chicken broth
16 ounce collard greens frozen chopped
4 cups ham cooked chopped
10 servings cornbread crust batter
3 tablespoons flour all-purpose
14 ounce onion diced frozen
0.5 teaspoon pepper dried red crushed

2 tablespoons vegetable oil		
Equipment		
oven		
baking pan		
dutch oven		
Directions		
Saut ham in hot oil in a Dutch oven over medium-high heat 5 minutes or until lightly browned		
Add 3 tbsp flour to Dutch oven, and cook, stirring constantly, 1 minute. Gradually add chicked broth, and cook, stirring constantly, 3 minutes or until broth begins to thicken.		
Bring mixture to a boil, and add onion, bell pepper, and celery mixand collard greens; return a boil, and cook, stirring often, 15 minutes. Stir in black-eyed peas and crushed red pepper; spoon hot mixture into a lightly greased (with cooking spray)13- x 9-inch baking dish.		
Pour Cornbread Crust Batter evenly over hot filling mixture.		
Bake at 425 for 20 to 25 minutes or until cornbread is golden brown and set. Top with Pimiento-Cheese Corn Sticks, if desired.		
Note: We tested with		
Swanson 100% Natural Chicken Broth.		
Nutrition Facts		
PROTEIN 22.34% FAT 39.97% CARBS 37.69%		
Properties Glycemic Index:14.8, Glycemic Load:4.36, Inflammation Score:-10, Nutrition Score:26.741304397583%		

## **Flavonoids**

Luteolin: 0.28mg, Luteolin: 0.28mg, Luteolin: 0.28mg, Luteolin: 0.28mg Kaempferol: 3.97mg, Kaempferol: 3.97mg, Kaempferol: 3.97mg, Kaempferol: 3.97mg, Quercetin: 1.26mg, Quercetin: 1.26mg, Quercetin: 1.26mg, Quercetin: 1.26mg, Quercetin: 1.26mg

## Nutrients (% of daily need)

Calories: 278kcal (13.9%), Fat: 12.52g (19.26%), Saturated Fat: 3.04g (19.02%), Carbohydrates: 26.56g (8.85%), Net Carbohydrates: 20.37g (7.41%), Sugar: 3.67g (4.08%), Cholesterol: 34.41mg (11.47%), Sodium: 883.3mg (38.4%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 15.75g (31.49%), Vitamin K: 207.59µg (197.71%), Vitamin C: 77.53mg (93.97%), Vitamin A: 3557.24IU (71.14%), Folate: 190.31µg (47.58%), Manganese: 0.72mg (36.02%), Vitamin B1: 0.47mg (31.14%), Fiber: 6.19g (24.74%), Phosphorus: 244.37mg (24.44%), Selenium: 12.98µg (18.54%), Vitamin B2: 0.31mg (18.51%), Vitamin B6: 0.36mg (18.23%), Vitamin B3: 3.43mg (17.13%), Iron: 2.62mg (14.54%), Vitamin E: 2.17mg (14.44%), Magnesium: 54.78mg (13.69%), Potassium: 469.55mg (13.42%), Zinc: 1.95mg (12.97%), Calcium: 129mg (12.9%), Copper: 0.23mg (11.5%), Vitamin B12: 0.65µg (10.86%), Vitamin B5: 0.93mg (9.29%)