



Black-Eyed Pea and Tomato Stew (Red-Red)

ALSO KNOWN AS RED-RED, this simple but robust Ghanaian bean stew is typically served with fried plantains. We liked using storebought plantain chips, along with fresh cilantro and a splash of hot sauce, at the table. To start, in a large Dutch oven over medium-high, cook **1 thinly sliced yellow onion** in **¼ cup refined coconut oil** until beginning to brown. Stir in **2 stemmed, seeded and thinly sliced jalapeños**, **3 ounces fresh ginger** cut into chunks, 1 tablespoon each **tomato paste** and **curry powder**, and **1 teaspoon chipotle chili powder**. Cook until fragrant, about 1 minute. Stir in **4 drained and rinsed 15½-ounce cans black-eyed peas**, **1½ cups water**, **2 tablespoons soy sauce** and **1 pint halved cherry tomatoes**. Bring to a simmer, then reduce to medium-low and cook, uncovered, stirring occasionally and adjusting the heat to maintain a gentle, steady simmer, until slightly thickened, about 20 minutes. Remove and discard the ginger, taste and season with **kosher salt** and **black pepper**. Let cool for 5 minutes. Serve with **plantain chips** and **lime wedges**. ♦