

Heavenly Rice and Peas

Serves 4

1 cup of dry black-eyed peas (You can use a 15 oz can instead if you like)
2 tbsp olive oil
1/3 lb dried chorizo, cut into ¼ inch dice
1 Jalapeño, ¼ inch dice
1 medium onion, ¼ inch dice
3 cloves of garlic, minced
1 tsp ground cumin
2 tsp ground coriander
1 tsp smoked paprika
1 tsp salt
1.5 cups white, or basmati, rice
3 cups of chicken stock
Juice of one lemon or lime
2 Green onions, thinly sliced

Technique: Prepping the peas

Place the black-eyed peas in a bowl and cover with fresh water to rehydrate.
Drain and rinse the Black-eyed peas then place them in a pan, well covered with water.
Heat to a bare simmer and cook the beans until they are tender, about 1 hour.
Drain the beans and reserve.

Making Rice and peas

In a large sauté pan heat the olive oil over medium heat.
Add the chorizo, jalapeno, and onion and sauté until the onions are translucent, about 3-5 minutes
Add the garlic, cumin, coriander, smoked paprika, and salt and sauté until fragrant, about 90 seconds.
Add the rice and blend with the seasonings.
Add the stock and reserved black-eyed peas.
Bring the stock to a simmer, then reduce heat to maintain the simmer. Cover and allow the rice to cook, about 20 minutes.
Sprinkle the limejuice over the rice as you fluff it with a fork.
Serve garnished with sliced green onions.