

Jamaican Rice and Peas

Ingredients:

- 3 cups brown par-boiled rice*, rinsed
- 1 cup coconut milk
- 1 scallion
- 1 tablespoon thyme
- 1 cup canned red beans
- 1 teaspoon minced habañero (optional)
- 3/4 teaspoon salt
- 1/4 black pepper
- 1/4 teaspoon ground allspice
- 6 cups water



Directions

1. Place all ingredients into a rice cooker. Stir to combine.
2. Cover and set on cook. Halfway through, stir again.
3. Use a fork to fluff the rice before serving.

Makes 8–10 servings

**Par-boiled rice, also called converted rice, is rice that is partially cooked before being processed and sold dry.*

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.