



Coconut Rice with Pigeon Peas

Ingredients:

3 cups Jasmine White Rice	3 cups Coconut Milk (1 ½ cans (13.5 oz. each can))
1 can (15 oz.) Pigeon Peas	2 cups Water
4 tbsps. Vegetable Oil	3 tbsps. Epis
1 small Onion, diced	1 Maggie Chicken Bouillon Cube
1 pkt. Goya Sazon	3 tbsps. Butter
½ tsp. Goya Adobo or to taste and/or Salt to taste (optional)	

Directions:

1. Drain and rinse the canned pigeon peas. Set the pigeon peas aside.
2. In a pot on high heat, add 4 tbsps. oil, 1 small, finely diced onion, and 3 tbsps. of epis. Stir ingredients well and sauté for about 1 – 2 minutes.
3. Add in the pigeon peas and 1 crushed Maggie. Stir and mix contents well. (You also have the option of dissolving the Maggie cube in a little bit of water before adding it to the pot.) Sauté for an additional 2 – 3 minutes stirring occasionally to keep the pigeon peas from sticking to the bottom of the pot.
4. Shake both cans of coconut milk well before opening. Pour 1 can and ½ of the second can into the pot (a total of 3 cups). Add 2 cups of water to the pot. Sprinkle in 1 packet of Goya Sazon. Stir contents, cover the pot with its lid and allow it to come to a roaring boil.
5. Add 3 cups of jasmine white rice to the boiling liquid and stir contents. Allow it to return to a boil, uncovered. Sample liquid and if desired, add ½ tsp. of Adobo or to taste **and/or** salt to taste.
6. Continue to allow the liquid to boil as it reduces, stirring occasionally. When it reduces close to the level of the rice, turn down the heat to medium and stir in 3 tbsps. of butter. Continue to stir occasionally as the liquid further reduces and the butter fully incorporates.
7. When the liquid reaches the level of the rice, turn down the heat to about 2 - 3 notches above the lowest setting. Cover the pot with its lid and allow the rice to steam for about 15 – 20 minutes. Turn off the heat and let it sit for an additional 5 minutes. Rice is ready to be served and can be accompanied with your choice of sauce/meat/poultry.