



“Diriz ak Pwa Chouse” Rice with Lima Beans

Ingredients:

3 cups Jasmine White Rice
4 tbsps. Vegetable Oil
3 - 4 tbsps. Epis
3 – 4 Garlic Cloves, minced
1 pkt. Goya Sazon
Salt to taste

5 cups Water
1 cup Frozen Lima Beans
1 small Onion, diced
2 tsp. Goya Adobo
4 tbsps. Butter

Directions:

1. In a pot on high heat, add 4 tbsps. oil, 1 small, finely diced onion, and 3 – 4 tbsps. of epis. Stir ingredients well and sauté for about 1 – 2 minutes.
2. Add in the frozen lima beans, minced garlic, and mix well. Add in 2 tbsps. of butter and 2 tsp. of Adobo. Mix contents thoroughly and sauté for an additional 2 – 3 minutes while butter melts. Stir frequently to keep beans from sticking to the bottom of the pot.
3. Add 5 cups of water and 1 packet of Goya Sazon. Cover pot with its lid and allow it to come to a roaring boil.
4. Add 3 cups of jasmine white rice to the boiling water and stir contents. Allow it to return to a boil, uncovered. Sample liquid and add salt to taste.
5. 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 2 tbsps. of butter. Continue to stir occasionally as the liquid further reduces.
6. When the liquid reaches the level of the rice, turn down the heat to about 2 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.