



## “Diriz Kolé ak Pwa” Rice and Beans (Quick Version)

### Ingredients:

3 cups Parboiled Rice	1 can (15 oz.) Beans
1 Maggie Chicken Bouillon Cube	1 small Onion, diced
3 -5 Garlic cloves, minced	1 tsp. Goya Adobo or to taste
3 tbsps. Epis	2 tbsps. Tomato Paste
4 tbsps. Vegetable Oil	4 tbsps. Butter
5 – 6 cups Water	Salt to taste
¼ tsp. Maggie liquid (optional)	

### Directions:

1. Drain the can of beans and reserve the liquid. Beans that are best for diriz kole ak pwa include pinto or kidney beans.
2. In a pot on high heat, add 4 tbsps. oil, 1 small, finely diced onion, 2 tbsps. of tomato paste and 3 tbsps. of epis. Stir ingredients well and sauté for about 1 – 2 minutes.
3. Add in the beans of your choosing, minced garlic 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 beans from sticking to the bottom of the pot.
4. Pour in the reserved liquid from the can. Then, pour 5 – 6 cups of water into the pot (depending on your preference for the tenderness of the rice). Stir contents, cover the pot with its lid and allow it to come to a roaring boil.
5. Add 3 cups of parboiled rice to the boiling liquid and stir contents. Allow it to return to a boil, uncovered. Sample the liquid and if desired, add 1 tsp. of Adobo or to taste **and/or** salt to taste. Optional - add ¼ tsp. of Maggie liquid (a concentrated form of liquid seasoning with its own distinctive flavor).
6. Continue to allow the liquid to boil as it reduces, stirring occasionally. You will notice that it will take much longer to reduce in comparison to jasmine rice. When it reduces close to the level of the rice, stir in 4 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 25 - 30 minutes. Turn off the heat and let it sit for an additional 5 minutes. With parboiled rice, it may still look a little saucy. A quick fix for this is after the allotted cooking time, remove it from the heat, fluff the rice with your cooking spoon and place the lid in a position that'll leave the pot slightly uncovered for a few minutes to allow the excess liquid to evaporate faster. Rice is ready to be served and can be accompanied with your choice of sauce/meat/poultry.