



# THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

## Rice and Peas

1 tablespoon vegetable oil  
1 cup long-grained white rice  
1 clove garlic, minced  
½ cup coconut milk  
1 cup water  
½ teaspoon salt  
½ teaspoon dried thyme  
1 (15-ounce) can pigeon peas (or red beans), drained and rinsed  
1 habanero chile, whole  
2 green onions, chopped, plus extra for garnish

1. In a medium heavy-bottomed saucepan, heat the oil over medium heat until shimmering. Add the garlic and rice; cook, stirring constantly, until the rice is translucent at the edges and the garlic is fragrant, about 1 minute. Add the remaining ingredients. Stir once, increase the heat to medium-high, and bring to a simmer. Once the mixture simmers, reduce the heat to the lowest heat.
2. Cook for 15 minutes, then, without removing the lid or moving the pot, turn off the heat and let the rice sit for another 15 minutes. Remove the chile pepper, fluff the rice with a fork, and serve, topping with additional green onions.