

Baked Red Rice & Beans

When I returned to my kitchen after three weeks away, my deep desire for comfort food was in direct conflict with my lack of desire to grocery shop. I recalled bookmarking a pantry-friendly recipe in NYT prior to leaving that was a perfect match for the cold front moving into Texas. With a few adaptations, this simple dish hit the spot on so many levels, yummy, hands-off, and full of texture.

Here you go with a grateful nod to Mark Bittman for his inspiration

Ingredients

- 2 tablespoons extra virgin olive oil
- 1 medium onion, finely chopped
- 1 sweet pepper, stemmed, seeded, and chopped
- 1 fresh jalapeño or serrano, stemmed, seeded and minced
- 1 can coconut milk, refilled with water to use as needed
- 2 veggie bouillon cubes
- 1 teaspoon of Herbes de Provence
- Pinch of red pepper flakes
- 2 cans of kidney or other red beans, rinsed and drained
- 2 cups red rice (Carmargue is possible), parboiled for 15 minutes, rinsed in cold water, and drained
- Salt and freshly ground black pepper to taste

Directions

Preheat oven to 375 degrees

Parboil rice and set aside.

In a large dutch oven on the stovetop, heat oil and saute onion and sweet pepper. When tender and fragrant, add jalapeño, coconut milk, bouillon cubes, herbs, and pepper flakes. Simmer for a few minutes, then add beans and rice. Add

salt and pepper to taste.

Level off all ingredients with a large spoon or spatula and add just enough water to cover the beans and rice. Turn up the heat to bring all ingredients to a boil and then place dutch oven in the heated oven. Cover with the lid for a steamed dish or leave the lid off and enjoy the crispy crust that forms.

Because this is Texas I served this dish with slices of fresh avocado and salsa.

Enjoy!