



## PEAS AND RICE (Hop 'n John) serves 8 as a side dish

### Ingredients

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|--------------------------------------|---|
| 1 chorizo (Portuguese) sausage       | 1 15 oz can kidney beans (short cut method) or soak beans overnight |
| 1 smoked ham hock                    | 5 sprigs fresh thyme  |
| 2 Knorr Swiss chicken bouillon cubes | 3 green onions sliced on the bias                                   |
| 4 c water                            | ½ of a small Scotch Bonnet pepper finely minced*                    |
| 2 ½ c long grain rice                |   |
| 1 13oz can unsweetened coconut milk  |   |

\*WARNING: Keep hands away from eyes and wash hands thoroughly after handling Scotch Bonnet Pepper.

### Method

1. Remove sausage casing and chop sausage into bite size pieces. Boil sausage and ham hock with water and bouillon cubes in covered pot for 25 minutes.
2. Preheat oven to 350F.
3. Rinse and drain rice and add it to the stock (*liquid that the meats were cooked in*).
4. Add coconut milk and all remaining ingredients. Stir and place in oven and bake covered for 20 minutes.

Uncover to check if all liquid has evaporated and rice is soft. If not, add small amounts of water accordingly and put rice back in oven another 5-10 minutes. Remove ham hock, fluff rice and serve.

