



INGREDIENTS:

- 1 (15 oz) can light or dark red kidney beans, drained and rinsed
- 2 sprigs fresh thyme
- 1 whole jalapeno pepper
- 3 cups water
- 2 cups long grain rice
- 1/2 cups unsweetened coconut milk
- 2 scallions (green onions), chopped salt & pepper to taste

METHOD:

Combine beans, water, coconut milk, scallions, thyme and jalapeno pepper in medium sauce pan. When liquid comes to boil, stir in rice. Cover and simmer for 20 minutes. Remove from heat and let sit for 15 minutes. Discard chili pepper. Stir with fork before serving.