

# West Indian Rice and Beans

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*Recipe from Bon Appetite Fresh, Easy, Fast*

## INGREDIENTS

2 cups vegetable broth  
1 (15 oz) can kidney beans, drained and rinsed  
1 cup canned coconut milk  
½ teaspoon dried thyme  
¼ teaspoon dried allspice  
½ (small) can diced green chilies  
¾ cup medium grain white rice  
1 cup thinly sliced green onions, divided

## INSTRUCTIONS

1. Combine 2 cups broth, coconut milk, chilies, thyme, and allspice in a heavy large saucepan. Bring to a boil over medium-high heat.
2. Stir in rice. Reduce heat to medium-low, and simmer uncovered until most of the liquid is absorbed and rice is almost tender, stirring often, about 20 minutes.
3. Mix ¾ cup green onions into rice. Continue to simmer until rice is very tender and mixture is creamy, adding more broth if needed.
4. Season to taste with salt and pepper. Sprinkle with remaining ¼ cup green onions.