

# Black-Eyed Peas

## Key Points

- Before preparing dried beans, sort through for tiny pebbles or shriveled beans.
- Dried beans need to be soaked before they are cooked.
- The best way to soak dried beans is to cover them in cold water and bring to a gentle boil, turn off the heat and allow beans to soak in the water for 1-2 hours. \*Do not add salt to the soaking water. Drain water and rinse with fresh water.
- To cook beans, cover with fresh water and simmer for 1-2 hours, or until soft.
- Do not let beans dry out, beans should always be covered with water.
- Cook rice according to directions on package. Adding 1 tsp of salt during cooking is recommended



## Southern Style Black-Eyed Peas and Rice

### Ingredients:

1 tablespoons  
vegetable oil  
1 onion, chopped  
1 garlic clove, minced  
1 1/2 cups chopped tomatoes  
1 teaspoon dried basil or Italian seasoning  
1/2 teaspoon dried thyme  
2 cups cooked brown or white rice  
2 1/4 cups cooked black-eyed peas  
Salt and pepper, to taste

### Directions:

1. In a large pan, heat oil over medium heat. Add onion and garlic and cook for 3 minutes or until soft.
2. Stir in tomatoes, basil, thyme, rice and black-eyed peas.
3. Cover and simmer for 15 minutes.
4. Add salt and pepper to taste.
5. Serve and enjoy!
6. Refrigerate leftovers.

### Materials needed:

Large pan, 2 medium pots to cook beans and rice, large pot to combine ingredients, wooden spoon, spatula, measuring cups, colander

## Quick Tips

- One pound dried beans (2 cups) equals 5 to 6 cups cooked beans.
- Beans are an inexpensive source of protein and fiber.
- Dried beans can be kept in an airtight container for a year.
- Remember to rinse all fruits and vegetables before using.



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