



BlackEyed Peas and Rice

Oscar · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs 5 mins

Description

This blackeyed peas and rice recipe with ham bell peppers and smoky paprika makes a hearty flavorsome meal

Ingredients

- - 1 cup dried black-eyed peas - 1 tablespoon olive oil - 1 cup lean diced ham - 1 onion
- chopped - ½ cup chopped green bell pepper - 1 clove garlic
- minced - 2 cups water - 2 bay leaves - 2 pinches paprika
- or more to taste - salt and ground black pepper to taste - 3 cups cooked rice

Instructions

1. Place black-eyed peas into a large container and cover with several inches of cool water; let stand 8 hours to overnight. Drain and rinse. Heat olive oil in a pot over medium heat; cook and stir ham until browned
2. about 5 minutes. Add onion
3. green bell pepper
4. and garlic; saute until onion is tender
5. about 10 minutes. Add black-eyed peas
6. water
7. bay leaves
8. paprika
9. salt
10. and black pepper; cover pot with a lid and simmer until peas are tender
11. 40 to 50 minutes. Remove bay leaves from black-eyed peas mixture and stir in rice. Simmer until all the liquid is evaporated
12. 5 to 10 more minutes.