

Quick Coconut Curry with Rice Corn and Beans

Savannah · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

7

Description

This is a quick curry because there are no vegetables to clean and chop All ingredients are ones that can be stored on the shelf or freezer

Ingredients

- - 1 (15 ounce) can black-eyed peas
- undrained - 1 (14 ounce) can coconut milk - ½ (12 ounce) package frozen corn - 1 (5.5 ounce) can tomato paste - 2 tablespoons Jamaican-style curry powder - 1 tablespoon white sugar - ¾ teaspoon salt
- or to taste - 4 cups water
- or as needed - 1 ¾ cups basmati rice - 1 pinch salt

Instructions

1. Mix black-eyed peas
2. coconut milk
3. corn
4. tomato paste
5. curry powder
6. sugar
7. and 3/4 teaspoon salt in a pot until smooth and evenly combined; simmer over medium-low heat
8. stirring often
9. until curry sauce is heated through
10. about 5 minutes. Pour enough water into a separate pot to almost fill and bring to a boil; season with a pinch of salt. Add rice to boiling water and cook
11. stirring occasionally
12. until rice is very soft
13. about 15 minutes. Drain excess water from rice. Mix rice and curry sauce together in a large bowl. Cook's Notes: Make sure you use black-eyed peas (or other beans) that are canned in salt and water. Otherwise
14. if there is no salt in the beans it will cause a bland taste to the whole dish. The beans should be slightly saltier than the rest of the dish
15. just as the corn kernels are slightly sweeter. This balances to make it extra flavorful. If you don't have Jamaican-style curry powder
16. use Indian curry powder and add a lot of ground fenugreek seed to it. If you don't have that either
17. I think it would still be good if you just use Indian curry powder
18. although I haven't tried that variation myself.