

Coconut-Ginger Black Beans

Serves 4

- 2 cans black beans
- 2 T extra-virgin olive oil
- 1½ tsp ground cumin or coriander
- Fresh ginger, peeled and finely grated (about 3 T)
- 1 can coconut milk
- Kosher salt and black pepper
- ½ C toasted coconut flakes
- 2 tsp lime zest plus 2 T juice (from 1 lime)
- ½ C chopped salted roasted peanuts
- Hot sauce, for serving (optional)



1. Rinse **1 can of black beans**, and set aside.
2. In a large saucepan, heat the **olive oil** over **medium**. Add the **cumin** and **half of the ginger** and cook until fragrant, stirring constantly, **1 to 2 minutes**.
3. Add the rinsed **black beans** and the **remaining whole can of black beans (including the liquid)**, and the **coconut milk**; season generously with **salt** and **pepper**.
4. Bring to a boil over **medium-high**, then reduce heat to a **simmer** and cook, stirring occasionally, until the beans are soft and the mixture is flavorful, **15 to 20 minutes**.
(For a thicker consistency, smash some of beans with the back of a spoon as the mixture cooks, and simmer longer.)
5. Meanwhile, toast the **coconut flakes**.
6. Add the **lime zest** and a few generous grinds of **black pepper**, and stir to combine.
7. Remove the beans from the heat. Stir in the remaining **ginger** and season with **salt** and **pepper** to taste.
8. Stir in the **lime juice** a little at a time until the beans taste bright but the coconut flavor is still rich.
9. Top with the **coconut flakes** and **peanuts** and serve with **hot sauce** for more kick.

Additions

Johnson' smoked sausage

Spinach

Chopped pak chee for topping

Serve over rice or other grain