



Simple | Healthy | Delicious

Black Rice with Turmeric Coconut Chickpeas



INGREDIENTS

2 tablespoons olive oil
1 large clove garlic, minced
¼ cup whole-fat coconut milk
¼ cup vegetable broth
1 tablespoon turmeric powder
1 teaspoon black pepper
1 cup canned chickpeas, rinsed
1 cup cooked Nature's Earthly Choice Black Rice
Cilantro and lemon juice, to taste

DIRECTIONS:

1. In a small pot, heat olive oil over medium heat. Sauté garlic for 1 minute.
2. Add coconut milk, vegetable broth, turmeric powder, and black pepper. Bring to a boil then reduce to a simmer.
3. Add chickpeas. Cover and cook for 10 minutes, or until the chickpeas soften.
4. Serve on top of black rice. Garnish with cilantro and lemon juice, to taste.