Black Rice with Turmeric Coconut Chickpeas



- 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.