



# Caribbean Coconut Risotto

BY CHEF NINA COMPTON

SERVES 2

## KNOW AHEAD:

This recipe calls for dry black-eyed peas to soak overnight.

INGREDIENTS → 1 Caribbean Coconut Risotto  
Seasoning Card:  
• 1 tsp (2 pods) Classic Paprika  
• 1 tsp (2 pods) Garam Masala  
• 1 tsp (2 pods) Thyme  
• 1 tsp (2 pods) Crushed Red Chili Flakes

### FRESH

- ¼ cup small diced red bell pepper
- 2 small diced celery stalks
- ¼ cup diced yellow or Spanish onion
- 1 Tbsp minced ginger
- 2 limes, juiced
- ¼ cup cilantro leaves
- ¼ cup thinly sliced red onion

### PANTRY

- ½ cup dry black-eyed peas
- 2 Tbsp brown sugar
- 1 bay leaf
- 4 Tbsp tomato paste
- 2 cups chicken stock, divided,  
plus more as needed
- ½ cup coconut milk
- 1 cup dry white jasmine rice, rinsed
- ¼ cup olive oil
- 1 Tbsp salt, to taste

SUBSTITUTIONS → **GINGER:** 1 tsp ginger powder

**JASMINE RICE:** Long-grain  
white rice

SERVE WITH → • Cool Shrimp Remoulade

RECIPE SEASONING CARDS  
BY CHEF NINA COMPTON  
AVAILABLE AT [EATOCCO.COM](http://EATOCCO.COM)

## INSTRUCTIONS

- 1. SOAK PEAS:** Cover the black-eyed peas with 2 inches of water in a bowl and soak overnight.
- 2. BUILD THE BASE:** In a heavy-bottomed medium pot over medium heat, melt brown sugar and caramelize to a blond color. Add the red bell pepper, celery, yellow (or Spanish) onion, ginger, bay leaf, and all spice pods – 2 Classic Paprika pods, 2 Garam Masala pods, 2 Thyme pods, and 2 Crushed Red Chili Flakes pods. Cook together for a few minutes, then add tomato paste, 1 cup chicken stock, and coconut milk, stirring well. Cook together for a few more minutes, to dissolve the tomato paste.
- 3. MAKE THE RISOTTO:** Add the black-eyed peas to the pot and simmer until they're half done, about 40 minutes. Add chicken broth as needed to keep from drying. Add the jasmine rice and remaining chicken stock and simmer for 15 minutes. Lower the heat and cover the saucepan tightly with a lid. Cook covered for 8 minutes.
- 4. MAKE THE ONION GARNISH:** In a small bowl, toss the red onions with the juice of 2 limes, then add olive oil and salt to taste, and mix thoroughly to combine.
- 5. PLATE:** Divide the Coconut Caribbean Risotto between two bowls and top each bowl with onion garnish and fresh cilantro leaves. Serve with Cool Shrimp Remoulade and eat until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*