

Creole Black-Eyed Peas and Rice



Recipe

- 2 small onions**
- 1 cup chopped green bell pepper**
- 1 cup long grain white rice**
- 2 cups water**
- 1 tablespoon creole seasoning**
- 1 teaspoon ground black pepper**
- ½ teaspoon garlic powder**
- 2 (15.5) cans black-eyed peas**

Method

Sautéed onions and green pepper at the bottom of the pan for 1-3 mins. Add rice and water to the pan and season with creole seasoning, pepper, and garlic powder. Creole seasoning is spicy, use less for a mild taste. Bring to a boil and reduce the heat to low. Simmer for 30 mins until the water absorbed. About halfway through cooking the rice, stir in the black-eyed peas.