

## **Rice and Peas with Herbs**

### ***Ingredients:***

1 Cup scallions  
4 Cups cooked brown rice  
4 Cups cooked pigeon peas  
4 Tablespoons margarine  
2 teaspoons dried basil  
4 teaspoons thyme  
add other herbs you enjoy  
1 teaspoon black pepper (optional)

### ***Preparation:***

Sauté thyme, scallions, dried basil, any extra herbs and pepper in margarine for 3 minutes. Mix in large pot with cooked rice and pigeon peas and herbs and simmer for 4-5 minutes. Serve while hot.

**Serves: 8-10 people**

