

## Vegan Coconut-Ginger Black Beans (from The [New York Times](#))

- 2 (15-ounce) cans black beans (the ones you stashed in the back of your kitchen cabinets when Covid started).
- 2 tablespoons coconut oil or extra-virgin olive oil
- 1 ½ teaspoons ground cumin or coriander. (Personally I use more.)
- 1 (3-inch piece) fresh ginger, peeled and finely grated (about 3 tablespoons)
- 1 (13-ounce) can full-fat coconut milk
- Salt and black pepper
- ½ cup plantain chips
- 1 teaspoon lime zest plus 2 tablespoons juice (from 1 lime)
- Hot sauce, for serving (also optional)

Rinse one can of black beans and set aside. In a large saucepan, heat the coconut oil over medium. Add the cumin and half of the ginger and cook until fragrant, stirring constantly, 1 to 2 minutes. Add the rinsed black beans and the remaining whole can of black beans (including the liquid), and the coconut milk; season generously with salt and pepper.

Bring to a boil over medium-high, then reduce heat to a simmer and cook, stirring occasionally, until the beans are soft and the mixture is flavorful, 15 to 20 minutes. (If you want a thicker consistency, smash some of beans with the back of a spoon as the mixture cooks, and simmer longer. Definitely recommended.)

Meanwhile, in a small bowl, crumble the plantain chips into bite-size pieces. Add the lime zest and a few generous grinds of black pepper, and stir to combine.

Remove the beans from the heat. Stir in the remaining ginger and season with salt and pepper to taste. Stir in the lime juice a little at a time until the beans taste bright but the coconut flavor is still rich. Top with the seasoned plantain chips and serve with optional hot sauce.