



Sit down at almost any meal in a Puerto Rican household and you will very likely see a serving dish of rice and pink beans (similar to pinto or kidney beans) on the table. They are a standard side dish here, to the point of being obligatory. Needless to say, there ends up being some leftover, and this recipe is a nice way to use what isn't eaten.

ARROZ MAMPOSTEO

Mixed Rice

SERVES 2

- 3 tablespoons extra-virgin olive oil
- 1 cup cooked Arroz Blanco (page 132)
- 1 cup cooked Habichuelas Rosadas (recipe below)
- 1 tablespoon chopped fresh cilantro
- 3 fresh culantro leaves

In a medium nonstick skillet, heat the oil over medium heat. Add the rice and beans, stir to combine, and cook until heated through, 3 to 4 minutes. Add the cilantro and culantro and stir to combine. Serve hot.

HABICHUELAS ROSADAS / PINK BEANS

SERVES 4 TO 6

Make sure to allow enough time for soaking the beans overnight. If you can't find pink beans you can substitute light red kidney beans. "Caribbean pumpkin" refers to *calabaza*, but you can substitute any eating pumpkin (sweet or pie pumpkin) or a butternut squash.

- 1 pound dried pink beans, soaked in water to cover overnight, drained
- ½ pound bone-in smoked ham
- 1 tablespoon annatto oil (page 40)
- 2 tablespoons extra-virgin olive oil
- 1½ cups sofrito (page 40)
- 1 tablespoon dried oregano
- ½ cup tomato paste
- 1 cup diced calabaza Caribbean pumpkin (see page 27; peeled or unpeeled, seeded)
- ¼ cup chopped fresh culantro
- 3 sprigs fresh cilantro
- Kosher salt and freshly ground black pepper
- Arroz Blanco (page 132), for serving

In a large, heavy pot, pour enough water to cover the beans and the ham by 2 inches. Bring to a boil over medium-high heat, then reduce the heat to medium-low. Simmer the beans until tender, about 45 minutes. Drain them in a colander set over a pot, reserving the cooking water. Carefully remove the meat from the ham bone and add to the beans. Discard the bone.

In a saucepan, combine the annatto oil, olive oil, and sofrito. Sauté over medium-high heat for 2 to 3 minutes. Add the oregano and tomato paste and cook for 1 minute more. Add the beans and the pumpkin. Using a ladle, add 2 cups of the reserved bean cooking liquid and cook until the pumpkin is tender and the mixture is thick, about 30 minutes, adding more cooking liquid as needed. Add the culantro and cilantro and stir well. Taste and adjust the seasoning. Serve hot over white rice.