

Garbonzo Surprise

by Christine Eubanks

3.5 Tbs. creamy peanut butter	1 head romaine lettuce
1/3 cup peanuts (non-salted)	1 Tbs. sage
¼ Onion, diced	2 cups jasmine rice
3 cups carrots, sliced	1 cup celery, diced
2 cans garbonzo beans	½ cup honey, as a drizzle
¼ cup butter or margarine, to sauté	Splash of milk

Preparation:

- Cook jasmine rice until done, using rice cooker or stove top, then fry it using a fried rice method.
- In skillet, sauté the above ingredients in butter or margarine, as indicated (except romaine lettuce). Add black pepper and cumin to season.
- On dinner plate, lay out 3 or 4 stalks of romaine lettuce in a decorative fashion. Scoop fried rice onto romaine lettuce then add sautéed garbonzo mix on top of rice and serve.